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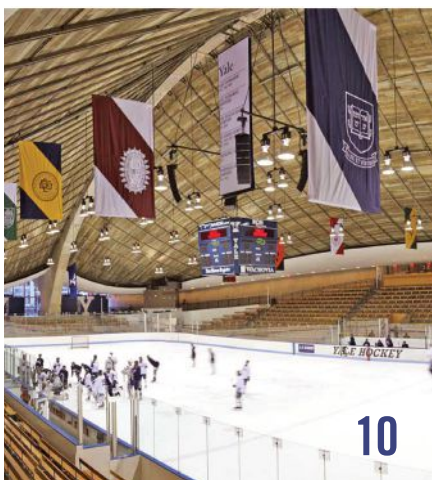

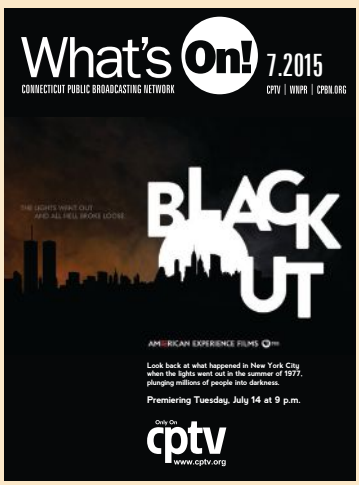
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| from the editors |

Dining Discoveries

Confession time: We love fine food and drink.

Okay, so if you're a regular reader of this magazine, that probably doesn't come as much of a surprise.

In The Connecticut Table a tasty portion of each issue is dedicated to dining, as we invite (and tempt) you to discover exciting new restaurants and the delectable dishes that innovative chefs across the state are creating. Frankly, it's one of our favorite parts of the job—getting out and exploring these places, and then sharing it all with our readers.

To add a little something special on top of that this month, as part of our annual Summer Dining Guide we present some of the best dining destinations in Connecticut where you can take full advantage of the beauty of the summer season. Lots of restaurants have figured out a way to squeeze in outdoor seating, and while it's always nice to sit in the sun, or watch the natural fireworks in the sky at twilight time, dining by a busy street or in a reclaimed section of a parking lot—with dumpsters sometimes in view—isn't the optimal way to go al fresco. At the fine dining havens we highlight, the settings and the views are as lofty as the cuisine. From waterfronts and lakesides to sweeping country vistas, these eateries offer ambiance that is as visually interesting and delicious as the food on the plates.

This month in The Connecticut Table, we are also launching a new series of "six-packs," a label that's an affectionate pun referencing the burgeoning arena they cover, the ongoing rise of local craft beers in the state. In the debut story, with at least three more installments planned at this point, we profile six places that combine a serious passion for craft beer with fine food to go with it.

And of course, there's also Elise Maclay's review of the exotic Good Elephant in Chester and a visit to the totally-gourmet-but-also-family-friendly Millwright's in Simsbury. If neither of those are your cup of tea, we also wrap a sachet around our visit to Harney & Sons, the Connecticut-born producer of terrific, world-class teas that has a charming retail shop and café just over the state line in Millerton, N.Y.

As we mentioned at the top, we're almost ashamed of the delicious fun we've been having researching all of these dining and imbibing features. (Well, not really.)

No matter what, we hope you come away satisfied with what we're serving here—and online at connecticutmag.com—every month.

Bon appetit!

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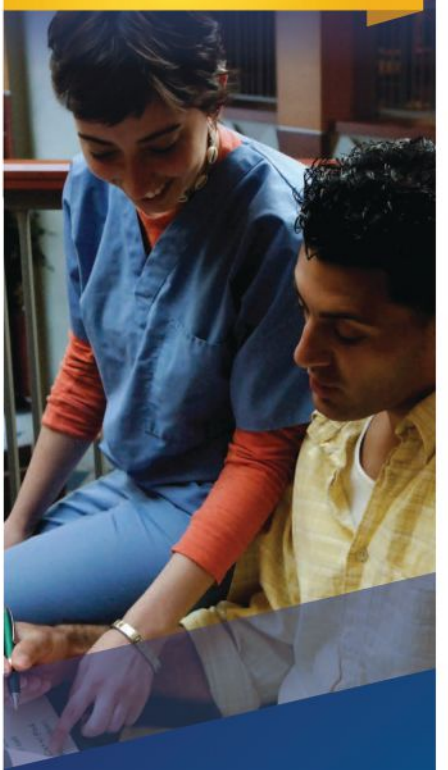
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It's in the Cards

HIGHER SECURITY CHIP-ENCODED CREDIT AND DEBIT CARDS WILL SOON BE THE NATIONAL STANDARD, BUT MERCHANTS HAVE BEEN SLOW TO EMBRACE THE CHANGE.

When it comes to credit card scams, those of us living in the U.S. are easy marks.

According to a report released by Barclays in May, nearly half—47 percent—of hacked credit cards are on U.S. accounts, even though American cards make up just 24 percent of those in use globally.

The reason, security experts say, is not because we're more likely to send our credit card information to foreign princes who email us out of the blue with promises of riches, but because we rely on magnetic-stripe cards, which are very easy to hack. In contrast, Europe has transitioned over the past decade or so to a more secure system where cards are chip-encoded and a PIN is required for purchases instead of a signature. If you were recently issued a new card, there is a chance it has a chip.

The U.S. has been slow to adapt to the new chip-encoded cards but that is expected to change shortly. As of this October, liability for credit card fraud will switch from card issuers to merchants if they don't update their payment terminals to read chip cards. However, the U.S. won't be adopting the PIN system used in Europe, at least not initially.

The push toward a chip-based system is a step in the right direction and overdue, says Connecticut Attorney General George Jepsen. "The magnetic stripe is extremely easy to read and get all the information that's necessary for a scam artist to use the card," he says.

John Weeks, senior vice president and director of payments and lending products at Webster Bank, a Waterbury-based chain of banks, agrees. "A magnetic stripe contains the same information for every single transaction," Weeks says, which means if a hacker gets that information one time, they can create a counterfeit card with relative ease. "A chip is dynamic—it can change its algorithm for every transaction. Each time it's used there's a different algorithm that's associated specifically to that customer's card, so it's very difficult to counterfeit a chip."

It takes a little longer for a chip card to be read than it does for a magnetic stripe card to be swiped and approved, but the extra time a transaction takes is well worth it, given the security benefits.

"I think everybody's in agreement that [the chip system] has significantly cut down by a very large number the amount of credit card fraud," says Matthew Fitzsimmons, an assistant attorney general and head of that office's Privacy and Data Protection Department.

Weeks says, in Europe "98 percent of the transactions are called 'chip on chip,' meaning the chip was read in a chip-related merchant terminal." He adds, in Canada the number is closer to 60-65 percent, while in the U.S. it is around 18-20 percent. The goal in the U.S. industry is to boost that number significantly by year's end. "They hope by October to see around 30-35 percent and roughly 40 percent by the end of 2015," says Weeks.

Though significant, the move to cards with chips should not have much of an impact on consumers. "From a consumer standpoint, the experience shouldn't really change at all," Jepsen says. "The burden is going to be more on the individual retailers and the choices they have to make. The machines are not very expensive. I remember $150 being a number that was quoted to me, so it's not that big an investment for a retailer, though that's easy for me to say."

Richard Holton of Enterprise Computer, which has storefronts in Clinton and Branford, says many restaurants are confused by the deadline. Holton's company operates throughout Connecticut; one of its specialties is working with restaurants to install and update point-of-sale systems.

| CONTINUED ON **PAGE 9** |

CATHY YEULET/HEMERA/THINKSTOCK

(left) New Milford Hospital's Café; *(right)* Executive Chef Michael Zadroga of Griffin Hospital; *(below right)* Griffin's Moroccan risotto with shrimp

Meals That Heal

TWO HOSPITALS ARE FOCUSING ON MAKING FRESH, HIGH-QUALITY FOOD PART OF THE CURE.

Fresh food is the best food, the best tasting and the best for you. With the advent of the slow food, farm-to-table, local and organic movements, the American food culture seems to have embraced this notion. Fresh, nutritious food prepared smartly is the key to a healthy lifestyle; any doctor, nutritionist or dietician will tell you that. It's interesting, then, that the concept of hospital food—the one place centered on health—has such negative connotations.

Pale meat topped with beige gravy, vegetables so soggy as to be unrecognizable and wiggly Jell-O—these stereotypical hospital foods are nowhere to be found in the kitchens of two local Connecticut hospitals. Griffin Hospital in Derby and New Milford Hospital in New Milford are doing something different, something decidedly better, for their patients, staffs and communities.

"We're trying to change the perception of hospital food as bad," says Amanda Asuzu, general manager of dining services for Unidine at Griffin and a registered dietitian. "Nutrition and food are part of the healing process. The meals we serve improve health and reduce the length of stay [at the hospital]."

Malnutrition is a major issue for hospitals. About one-third of patients come in malnourished and another one-third become malnourished throughout their stay due to being placed on restrictive diets, being unable to eat or simply being uncomfortable and choosing not to eat. Encouraging patients to engage in a healthy diet during their stay is key to a speedy release and improved health going forward.

An underpinning commonality between these two hospitals is relationships with Unidine, a Boston-based dining management company established in 2001 to enhance food service in senior living facilities and hospitals. The Unidine program is focused on "fresh, delicious food, enhanced choices, greater flexibility and top-notch service."

These partnerships wouldn't have been forged without the hospitals' desire to make serious changes. Both Griffin and New Milford, along with several other Connecticut hospitals, are affiliated with Planetree, a Derby-based nonprofit that shapes the healthcare model around healing the mind, body and spirit. Healthy eating is an important part of that philosophy. In both cases, it was a hospital executive who urged the institutions to put their money where their mouths were and show how important healthy eating really is.

"With the astonishing upward trend in obesity, Marydale DeBor advocated that the hospital get on board with addressing this malady and bringing awareness to the community about it," says New Milford Hospital Community Outreach and Integrative Medicine Coordinator Susan Twombly.

A partnership between DeBor, who was then-vice president of New Milford Hospital and coalition coordinator, chef Anne Gallagher and pediatrician Dr. Diane D'Isidori launched the hospital's Plow to Plate program in October 2006. Plow to Plate is a comprehensive two-prong initiative that unites hospital leadership and community-based programs to promote the use of local foods and agriculture as a means to well-being and disease prevention.

Plow to Plate is more than just a tagline; it's an accurate description of how the food program works at the hospital. Under Food Service Director and chef Kerry Gold, New Milford began partnering with local farms in 2008 and 2009 to procure fresh produce. It started with only a few, but today Gold partners with nine farms, including Sugar Water Farm in Warren, Marble Valley Farm in Kent and Ox Hollow Farm in Roxbury.

"This was part of the RFP. It was written that [the hospital] wanted it local and fresh," says Gold. "The slow food movement, it really made sense to get as much fresh and local produce as possible and, yes, it changes a model of corporate procurement. We work with rebates. That was the latitude I was given. You buy local and we'll adjust our system."

"My farmers email me their product list," he says in explaining the process. "If they're all growing kale at the same time, I have to spread it out a little bit. I'm able to negotiate a price and they will work with us. We work within a CSA model of purchasing ahead of time. There's less charge on the back end, but it also helps that farmer. It's our way to partner with this community to say we're in it with you. We like what you're doing."

Once the shift toward fresh was made, intensive training moved the staff away from the "can to pan" model they had been following for years. Gold says there was a bit of a learning curve, but he's extremely proud of the work that is being done. The staff now works with products they had never seen before like dinosaur kale, Jerusalem artichokes and wheat berries.

New Milford also instituted a new composting program under the global Healthy Hospital Initiative that can process 300 pounds of food waste into 30 pounds of compost in just 14 hours. That compost is used on the hospital's rooftop garden over the new ER.

During fiscal year 2014, New Milford served an average of 68,000 meals from its café per week and revenues reached $251,952. Additionally, 700 community members enjoyed their catering at hospital-based events. Outreach affected more than 4,000 people. The average plate costs $5.

At Griffin, it was President and CEO Patrick Charmel who wanted to completely revamp the food program, replacing fried and frozen foods with fresh. Under Executive Chef Mi-

chael Zadroga, the entire food program was remodeled to expand healthy choices and return to the traditional model of scratch cooking.

"In the old trend, convenience food was acceptable," says Zadroga, who joined Griffin in 2012. "It's harder for me to do things from scratch. I need to be engaged. It's just like being in a restaurant."

Since committing to change, there have been a series of small battles won, like removing sugar-sweetened drinks from the coolers, eliminating the kitchen's fryers and not serving meals on paper in the cafeteria. Last year, the kitchen won Department of the Year. Both Zadroga and Asuzu, who work side by side, call these wins "huge" for the overall plan.

The Griffin staff serves, on average, 1,700 to 2,000 patient meals per week, sends 150 to 200 meals to the emergency room and serves between 2,300 and 2,500 meals in the retail space, which is designed to look like a chic cafeteria with high-quality stations, including a sauté station, pizza station, salad station and chef's table. The average cost of a meal in the retail space is $4.65. Their retail sales for fiscal year 2014 were $1,125,832.

It was important to Zadroga and Asuzu that the hospital moves away from the traditional tray line service, where meals are wheeled up to a wing and handed out factory-line style without much concern about preference. Instead, patients at Griffin are given ample options on a diner-like menu, including five specials each day. They can choose what they want, when they want, as many times as they want between 7 a.m. and 7 p.m.

The menu features traditional dishes from different areas of the world because "we get people from all over and we want to make sure they are comfortable," says Zadroga. He hired a diverse staff to bring knowledge into the kitchen. He's very proud that his staff isn't afraid to speak up and make suggestions.

The hospital participates in Unidine's "Purée with a Purpose" program, which purées normal foods like chicken and carrots with small amounts of additives to add thickness and then molds them onto the plate to resemble real foods.

"When you take the lid off of a puréed meal it will look like chicken with grill marks, carrots and green beans," he says. "It requires the next level of effort from the food staff. It's not easy but it is attainable."

Asuzu has also worked to "liberalize" some of the restrictive diets served, like the cardiac diet. She says there is evidence to support that the diet doesn't need to be as strict on sodium as most hospitals enforce. Under her watch, Griffin believes in a "broader idea of what they can have."

"We try to educate while [patients] are in the hospital," says Asuzu. "You can eat healthy and have it taste good. These things are not opposing."

At New Milford, dietitians and clinicians meet with patients when they first arrive to discuss the Plow to Plate program and then take their orders before each meal.

"We're high-touch, low-tech," says Gold. "We want to get to know you and learn what you like. We believe that we educate them really well. There's general instruction in our dining packet and they have ways to contact the dietitian."

But the healthy eating initiatives don't stop at the hospital doors. Griffin and New Milford extend programs into the community through informational and catered events. Both hospitals invite the public in for meals. Gold says he emails his menus to more than 80 local businesses. People dine in or take out because "the price is right and the food is fresh," he says. Additionally, both places offer senior dining programs, serving affordable three-course menus throughout the week.

"We have partnered with restaurants to have our logo on their menu to show customers what the healthier choices are. Twenty-eight restaurants have signed on," says Twombly. "Now we want to tackle children's menus."

It's clear these community initiatives are having a positive impact. A child obesity study conducted by the United Way in New Milford over the last three years has tracked a noticeable reduction in risk levels in children aged 4 to 6. Twombly and the New Milford Hospital team believe that is due to their message, plus the implementation of the Affordable Care Act, which focuses on preventative medicine.

"Our visitors and our doctors have changed," says Gold. "Now they eat the kale and spinach and quinoa. It's really fun to watch a community change." | K.H. |

newmilfordhospital.org; griffinhealth.org

| first | chip cards

CONTINUED FROM PAGE 7

"Restaurants are being clobbered with phone calls from all kinds of credit card merchants that want to sell them machines to handle it [credit cards with chips]," he says. Not all these "merchants" are selling devices that are actually helpful, he adds. "There's a lot of scams going on right now, people are just calling up and using the mass hysteria to get people to act on it."

Holton is advising his customers to prepare without hitting the panic button. "I tell all the restaurant people that I know, 'Don't be afraid of it because it's not something to be afraid of, but it's not something you can ignore either because it's not going away.'"

He also warns that just updating to a system that can read chip cards is not all restaurants have to do to achieve what's known as Payment Card Industry (PCI) compliance. Many restaurants with older operating systems can't download the latest security upgrades, which automatically results in non-compliance, he explains. Oftentimes credit card companies will charge vendors a monthly PCI-compliance insurance fee unless they can prove that a system is PCI compliant. Holton's company provides free PCI-complaint audits and will then work with restaurants to address any issues.

As far as consumers are concerned, those who don't have a card with a chip can request a new chip card, but don't need to, experts say, as they won't be held liable if their card is hacked. However, for those traveling in Europe hoping to use their card, requesting a chip card is a good idea. Weeks says card issuers state you are not supposed to be denied a purchase because you don't have a chip card but in reality, in Europe, "Folks flat out won't accept it if it doesn't have a chip."

Chip cards are a positive first step to improve consumer security.

"This isn't the end-all be-all of credit card or debit card fraud by any means, but it is a way to significantly decrease counterfeit fraud," Weeks says. He adds, the cards will do little for card-not-present fraud, which results from an online or phone purchase based on the credit card number itself where the physical card is not scanned. "That's where all of us continue to have a gap for extra layers of security," he says.

The U.S. will not be immediately adapting the PIN system used in Europe in addition to the chip, but, Jepsen says he would ultimately like to see that in Connecticut because like the chip, it increases protection. "The shift to the chip is a new standard that is being set by the industry," he says. "It's taken longer than it should have but it's something the industry moved forward on collectively. The reality is it will take a similar industry move to move to a PIN requirement. I think in a year or so we'll know how effectively chip alone is working." | E.O. |

Bigger, Better Yale Whale

YALE'S INGALLS RINK CONTINUES TO WIN ACCOLADES.

Great architecture doesn't simply yield great buildings. It changes the landscape and changes the future by transforming those who experience it, especially on an immersion level that yields connectivity flowing like a subconscious electrical current.

One Connecticut building with that power is Ingalls Rink at Yale University, an icon of Modern architecture designed by architect Eero Saarinen (Yale '34).

"Since hosting its first intercollegiate (hockey) game on December 3, 1958, when the Bulldogs faced Northeastern, the rink has been an architectural marvel," the Ingalls website says. "The arena gets its distinctive exterior look from a humpbacked roof, supported by a 300-foot backbone. As a result, the building has been compared to a Norse helmet and a brontosaurus, but neither of those names stuck like the Yale Whale, the arena's most common colloquialism."

In April 2013 the Yale University men's hockey team won its first NCAA national championship, shutting out ECAC rival Quinnipiac University, which had a better record that year and was considered the stronger team.

Why did the Bulldogs prevail in the Frozen Four in Pittsburgh? "Tonight was our turn," Yale head coach Keith Allain told ESPN.

Another theory was recalled recently in Ingalls Rink, named after former Yale men's ice hockey captains David S. Ingalls ('20) and David S. Ingalls Jr. ('56,). Yale's first men's championship was secured shortly after a major renovation and expansion of Ingalls was completed. In other words, the recharged and amplified power of the building surged into the team, propelling it to victory against the odds.

Wayne Dean, the Yale senior associate athletics director who oversees Ingalls, and architect Wes Kavanagh smile about the timing of the completion of the restoration and the championship, but it's a fact that Ingalls didn't initially reach its full designed potential because of concerns about the ballooning budget.

As the Bulldogs won the national title, now Kavanagh's architectural firm, Kevin Roche John Dinkeloo and Associates LLC architects of Hamden (KRJDA), has won a major award for preservation and expansion of Ingalls Rink. KRJDA received a Design Award of Excellence in the civic/institutional category from the U.S. chapter of Docomomo International, a nonprofit organization dedicated to the conservation of buildings, sites and neighborhoods of the Modern movement.

Announced in April and presented June 5, the award is part of Docomomo's 2015 Modernism in America Award program. "This project answers the question: How does one add to an icon?" Michael Mills, FAIA, said about Ingalls Rink on behalf of Docomomo.

"The restoration showed a clear understanding of the project, and the addition stood on its own yet was not overbearing next to the original design," Docomomo said.

"The original building completed in 1958 was over budget by twofold," Kavanagh said in his acceptance speech for the Docomomo award. "The project was value-engineered by the original design team to allow it to get built. Many features were planned for but not executed at the time. KRJDA had the opportunity to complete the vision while addressing code compliance and structural and cosmetic deterioration."

As Docomomo noted in giving the award, "This included repairs of the exterior concrete shell, system upgrades, and a 12,700-square-foot addition that allowed for state-of-the-art lockers and training facilities for both the women and men's hockey programs. The addition was masterfully integrated into the surrounding landscape and as a piece of architecture, stood on its own yet was subordinate to its historic context. Impressively, the entire project was accomplished without interrupting the Yale hockey season." (The addition is essentially underground, below a parking area that was raised to accommodate it, and the design for a new players' entrance on that side of the building is masterfully integrative.)

Docomomo noted it was no coincidence that Yale sought Kevin Roche John Dinkeloo and Associates on the 50th anniversary of the project to direct the restoration and expansion of the building to address the present and future needs of the Yale Hockey Program.

The firm is a direct outgrowth of Eero Saarinen and Associates. When Saarinen died in September 1961, the practice was taken over by Kevin Roche and John Dinkeloo. "Together they worked to resolve the remaining design issues on Saarinen's major projects including the Dulles International Airport, the St. Louis Gateway Arch and the CBS Headquarters in New York. Today, the office of KRJDA continues its commitment to excellence in design throughout projects of a multitude of function and scale," the KRJDA website says. | D.P.C. |

DAVID SUNBERG

ERIC BRUSHETT

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Welcome to Connecticut

KEN TUCCIO'S PODCAST, LAUNCHED LAST YEAR, FOCUSES ON THE PERSONALITIES—FROM SMALL BUSINESS OWNERS TO CELEBRITIES—THAT MAKE THE STATE GREAT. HE'S ATTRACTING AN EVER-INCREASING NUMBER OF LISTENERS.

A few years ago Ken Tuccio caught the podcast bug.

The lifelong Connecticut resident was impressed by the way friends' podcasts had resonated with a national audience, and wanted to add his voice to the world of download-on-demand digital radio.

There was only one problem: The web designer, who had dabbled in stand-up comedy in college and enjoyed success as the founder of the wrestling merchandise company Barber Shop Window (he sold it in 2014), didn't have much to add to the U.S. podcast-sphere.

"I looked at the national stage and said I can't add anything new, but there's nothing like that in Connecticut," Tuccio recalls over beers on a recent afternoon at Two Roads Brewing Co. in Stratford. He adds, "I thought, 'Why not take this podcast and focus on Connecticut? Focus on the personalities. Focus on the businesses. Focus on the celebrities that have ties to the state and basically offer a new medium, something where you're getting to know these local personalities on a different level.'"

It was an ambitious undertaking. The Internet may still be a land of opportunity, but it's also like the Wild West, with no straightforward paths to success, limited rules and lots of competition. And Tuccio wasn't armed with a mega marketing budget, or a budget of any kind, not at first anyhow.

"I started it in April of last year from my dining room table in my old apartment," he says.

Ever since that first episode aired in April of 2014, Tuccio, who lives in Norwalk with his wife Maura, has released a new show each Thursday morning like clockwork—not missing a single Thursday regardless of holidays or vacations. Fans of the podcast can download through the show's website and on iTunes. Each week Tuccio interviews a new guest, ranging from old wrestling-world friends to Connecticut brewers, celebrities with ties to the state and Connecticut personalities like Stew Leonard Jr.

The Top 5 episodes include former WWE Diva Trish Stratus, 'Man vs. Food' host Adam Richman, Jerry Springer, Beer'd Brewing and Disney star Christy Carlson Romano.

Over the past year the show has risen above the digital din; it averages 7,000 to 10,000 views a month and listeners have been increasing by about 10 percent each month. Along the way, Tuccio has emerged as one of Connecticut's leading online voices, particularly when it comes to craft beer, a topic he has covered extensively on the show.

In person and in podcasts, Tuccio has a laid-back everyman persona. Though he gets laughs, he doesn't force them and avoids shock-jock tactics. "I take pride in my show being very conversational. I feel like you get to listen to a real conversation with people, something authentic," he says.

The show's love affair with the Connecticut craft beer movement began immediately. "One of the perks of doing a show like this is you can be a little self-indulgent," Tuccio says. "I've always been a big fan of craft beer and apparently my passion is shared by a lot of other people in the craft beer community."

The first show featured an interview with a brewery owner and segments with Connecticut brewers have been a recurring feature ever since, consistently ranking among the most listened-to episodes.

The success of these brewing shows has caused Tuccio to launch Beers at the Beach, a series of beer events taking place this summer at Ripka's Beach Café (at Calf Pasture Beach) in Norwalk. Kickoff was June 11 with a tasting and live interview with Beer'd Brewing Co. July will feature with a tasting with Kent Falls Brewing Co.

In June, Welcome to Connecticut teamed up with Black Hog Brewing for a Flag Day Corn Hole Tournament & Pig Roast at the Oxford brewery on June 14, and hosted Two Roads Brewing Co.'s Road Jam Fest.

Craft beer is far from the show's only focus. Tuccio says he enjoys interviewing guests from all walks of life. "There's been some really cool moments like getting to sit down with Jerry Springer for 45 minutes and just talk with him. As a guy who grew up in the '90's, that's super cool," he says.

Beyond celebrities, Tuccio loves connecting on his show with mom-and-pop businesses throughout the state. "Meeting a lot of local businesses owners has been really cool as well—that's the kind of thing that inspires me, people who are taking whatever their dream is, whatever their passion is, and just going for it." | E.O. |

community

BY KATE HARTMAN

(clockwise from top left) The Fradkin family: Sarah, David, Monica, Noah, Max; Sarah presenting check; UConn Baseball Head Coach Jim Penders, Chris Podeszwa, Sarah Fradkin, Jeff Hourigan, Josh MacDonald, Dee Rowe, Noah Fradkin; Cal Creegan; the S4 Epilepsy Walk.

THE ORGANIZATION: Sarah & Southbury Strikeout Seizures (S4) Epilepsy Walk

THE STORY: One in 26 people will be diagnosed with epilepsy in their lifetime.

That's a statistic Sarah Fradkin and her family are well acquainted with, but one that is likely surprising to most people. This seizure disorder, which occurs when nerve cell activity in the brain is disturbed, is much more prevalent than most people realize. The Fradkin family wants people to understand the realities of this disorder, which affects one of their own.

Sarah Fradkin was diagnosed with epilepsy eight years ago when she was just 6 years old.

"The first seizure was not with my wife and I," recalls Sarah's father, David Fradkin. "She was with family in Boston. She came home the next day and we talked about it. That night she had her first seizure with us. That was one of the worst, if not the worst, experiences of our lives."

Months of testing and medications followed. Finally the right combination of meds was found and Sarah was seizure-free for three years before a recurrence. Since her diagnosis, she has tried 18 different anticonvulsant medications. She has gone on a ketogenic diet and in April 2011, she went through multiple brain surgeries at Yale-New Haven Hospital. All have been unsuccessful in curing her seizures.

"She has missed, and continues to miss, too many hours of her life," says her father.

Four years ago the Fradkin family decided to help raise awareness and money to support epilepsy research. They teamed up with Chicago-based charity Citizens United for Research in Epilepsy (CURE) and hosted the first Sarah and Southbury Strikeout Seizures (S4) Epilepsy Walk in Ballantine Park in June 2012.

"I envisioned a family day at the park," David Fradkin says. "It's a really cool event. You shut off your iPhone and play Frisbee with your kid."

The day is filled with activities including a putting contest, a softball game and a silent auction that raffles off 144 prizes ranging from hotel stays and spa packages to gift certificates. The whole day is kicked off with a walk on Southbury's Main Street.

Through David Fradkin's connections as a former UConn baseball player, there is a significant baseball component to the day. Several hall-of-famers stop by and Yankees and Red Sox memorabilia is available for sale. As Fradkin says, "There is a baseball flavor but baseball has nothing to do with epilepsy." More than anything, baseball raises the profile of the event, enticing more people to stop by.

The Fradkins had moderate expectations for the first S4 Epilepsy Walk: maybe a few hundred people would come out and they hoped to raise $17,000 (17 is Sarah's favorite number). However, those expectations were blown out of the water. More than 800 people participated and they raised over $120,000 for CURE. Since then, S4 has continued to grow. This year's event took place on June 6.

The charity has raised more than $340,000 for epilepsy research, which fully funds CURE Innovation Grants. Locally, those grants have been awarded to David Patterson, Ph.D. at Boston Children's Hospital, and Angelique Bordey, Ph.D. at Yale University.

"We try to keep it local. Sarah has met with some doctors at Boston Children's Hospital and she gets treated at Yale. CURE gives us a choice of where [the money] could go," says David Fradkin.

While Sarah continues to suffer from seizures, she hasn't let that stop her from living a full, happy life. She swims, plays soccer and participates in Girl Scouts and is just a regular kid. Sarah and her family dream of the day when she's done with epilepsy for good, and they want that for everyone who suffers with this disorder, too. The S4 Epilepsy Walk is the Fradkins' small contribution to the fight.

s4epilepsywalk.com

If you have an organization with an event that you'd like us to consider for the Community page, please send the details to khartman@connecticutmag.com.

RED DRESS RUN FOR WOMEN

JULY 11 | ELIZABETH PARK ROSE GARDEN, HARTFORD

hartfordmarathon.com

PUT YOUR RED DRESS ON

Celebrate women's fitness this July by taking part in the Red Dress Run for Women. The 5K run/walk is designed exclusively for women and will begin and finish in Hartford's beautiful Elizabeth Park Rose Garden where more than 15,000 roses will be in full bloom on July 11. Team up with your mothers, sisters, daughters and nieces for this fun and healthy event. Do a little good for others too by donating a nonperishable food item to the Connecticut Food Bank.

SWEET SOUNDS OF SUMMER

This July, Hartford's Bushnell Park will be the best place to experience world-class jazz for free in New England. For 23 years, the **Greater Hartford Jazz Festival** has attracted elite musicians—from the Woody Herman Big Band to Javon Jackson—and an enthusiastic group of jazz lovers. Last year, more than 70,000 people turned out for the music. This year's festival, which takes place July 17-19, will feature an array of jazz artists including Jakiem Joyner, Jus Us, Kim Scott, Airmen of Note and the Funky Dawgz Brass Band. *hartfordjazz.com*

FUNNY MAN

Comedian, actor, writer, producer and all around funny man **Jerry Seinfeld** will grace the Foxwoods Grand Theater with his unique and iconic brand of observational comedy on July 18. It's sure to be a hilarious evening. *(800) 200-2882, foxwoods.com*

DANCING IN THE STREET

The **Connecticut Ballet's Dance Caravan** will be out on the road again this summer bringing dance to the masses in a number of events. Experience the company's repertoire of favorites and new works at Elizabeth Park Conservancy in West Hartford on July 25, Ives Concert Park in Danbury on July 31 and Middlesex Community College in Middletown on August 1. *(860) 293-1039, connecticutballet.com*

LOVE IS A BATTLEFIELD

She's the famous 1980s rule breaker and hit maker. He's the impressive guitarist and her collaborator. Together, the couple is hitting the road on their 35th Anniversary Tour this summer. Four-time Grammy Award winner **Pat Benatar** and husband **Neil Giraldo** will bring the hits, including "Love is a Battlefield," "Hit Me with Your Best Shot," and "We Belong" to the Ridgefield Playhouse on July 5. *(203) 438-5795, ridgefieldplayhouse.org*

FISH TALES

Looking for a free, fun, family festival this summer? Stop by New London's Waterfront Park on July 25 for **Fish Tales, Tugs and Sails,** a nautical-themed event that celebrates children's literature and the local environment. The roster of activities is geared toward children aged 3-10 and includes live entertainment, fun with aquatic animals and boat tours. Listen to stories in the reading tent, color in the Monster Murals and enjoy some delicious food from the Munchie's Food Truck, Michael's Dairy and more. *(860) 444-2489, newlondonmainstreet.org*

BROTHER FROM ANOTHER MOTHER

The whimsical world of illustrator Art Young will be explored in an entertaining lecture, ***Art Young…P.T. Barnum's Brother from Another Mother,*** at the Barnum Museum in Bridgeport on July 19. The two men are connected through the town of Bethel, though they didn't live there at the same time. They didn't really know one another but it's clear they had an impact on each other. Young, the country's best known political cartoonist during the first half of the 20th century, created numerous illustrations featuring Barnum, many of which will be displayed at the lecture. *(203) 331-1104, barnum-museum.org*

See July 2015 calendar listings at connecticutmag.com/calendar

GREGORY COSTANZO

| this month | front row

"LOVE AND MONEY"
JULY 21-AUGUST 8
WESTPORT COUNTRY PLAYHOUSE
(203) 227-4177, westportplayhouse.org

Raised a WASP in Buffalo, N.Y., playwright **A.R. Gurney** has spent his career exploring the inner workings of this upper-class culture. His plays, most famously *Love Letters*, *The Cocktail Hour*, *The Dining Room* and *Sweet Sue*, have tackled universal topics including familial disagreements, the importance of tradition and dashed dreams all through the White/Anglo-Saxon/Protestant lens.

The playwright, who splits his time between New York City and Roxbury, will debut his latest work at the Westport Playhouse on July 21. *Love and Money* tells the story of wealthy widow Cornelia Cunningham, who plans to make up for her life of privilege by donating almost everything she owns, but those plans are complicated when an ambitious young man, who may or not be her grandson, arrives to lay claim to his inheritance.

Why does WASP culture interest you?

It's the world I grew up in, the world that seemed the most immediate to me. I grew up in Buffalo where the WASP culture has held on longer than other cities because very little new industry has come in. After the war, Philadelphia and Pittsburgh received a great deal more. Buffalo curled in upon itself. After I left it and then came back to it, [I remember] being amazed that the culture not only held on but was being celebrated.

In some ways the WASP culture was the culture. It devised our country, organized the constitution, defended its values during the Civil War at tremendous cost and became invested in industry and expansion after the Civil War. That world has been challenged during the course of my life. It seemed to me a subject that was constantly tugging at me.

What inspired you to write *Love and Money*?

It's always hard to know where ideas start or when they decide to be plays. We all have minds that have notions. We think about things and sometimes have a notion that feels dramatic. That is the case here. [My wife and I] are moving into a different apartment and we were starting to talk about that, moving and changing your venue, downsizing. I had all of that rolling around in my head. I started to write this play about this older woman who is giving up her entire culture.

How was the process of writing this play?

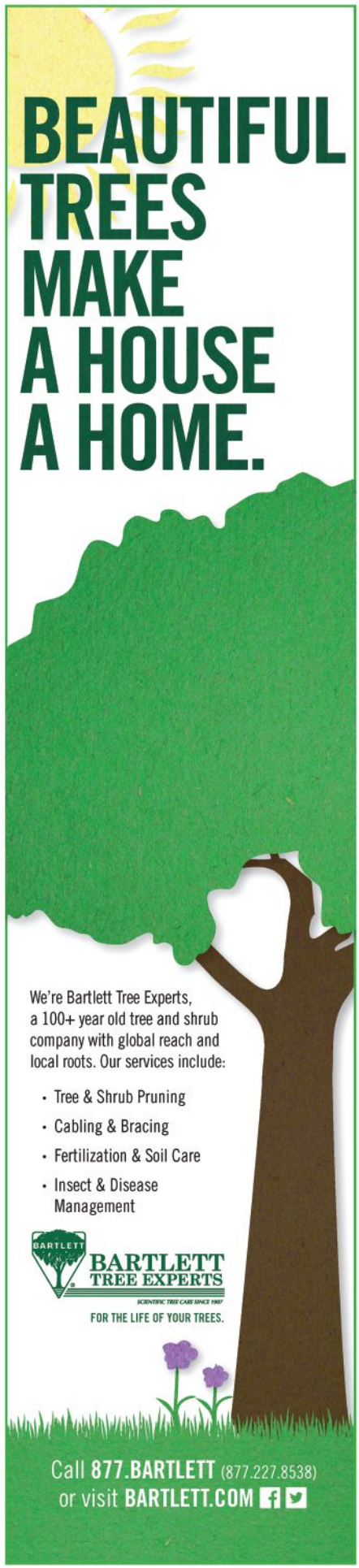
Sometimes plays almost write themselves for me. Now that I'm older, this took some time. [I had a] reading at The Signature Theatre to see how it landed. I was not pleased so I rewrote it. Some of the topics are controversial and I'm older. It didn't flow easily out of the computer the way some others have.

What do you still enjoy about writing plays?

There are so many steps to the medium. There's the writing thereof. You're deep into a play and you can't wait to see what will happen the next day when you sit down to write it. Drama has a lot to do with event and action and forward motion. The process of writing and seeing the story emerge is exciting. Then there's the process of talking to other people about it, finding a director that will respond to it, showing it to your agent, seeing what future they think it will have [and] getting some of the major figures that will help launch the play. The next step is getting actors to do it, seeing how they respond. Each time you take another step you hope it's a step forward. The writing, the discussion, the rehearsals, the final step [which is] the performance with an audience—every step is exciting. There's a collaborative effort that goes on between you and the director and the producer, the actors, the designers. Everybody has a say in it, which I particularly like.

Why did you choose to debut at the Westport Playhouse?

I've had many plays at Westport over the years. First, when Jim McKenzie was running it. My plays were good for summer theatres and Westport used to be the heart of summer theatre. I had a lot of plays done that way. I always liked the feel of Westport because the people are used to seeing new or different plays. The Westport Playhouse is a place to try out a play and send it on its way. [We're] trying out *Love and Money* here and then sending it to the Signature Theatre in New York. One of the reasons it's going to Westport is my long relationship with [director] Mark Lamos. This is his kind of play. If I want to work with him, it has to go to Westport. | K.H. |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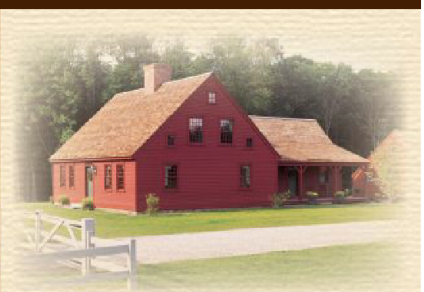

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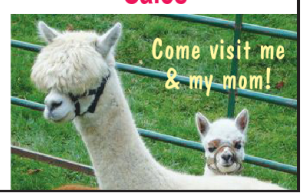

The Great Escape

We are essentially given three instructions: "Don't rip anything off the walls. There's nothing in the ceiling tiles. And don't eat—or drink—any of the clues!" We are then led into an event space and reminded that we have only sixty minutes to figure out how to gain our freedom. With a sincere "Good luck!" the door is locked and we're left alone with only our wits and the series of puzzling challenges before us.

The countdown clock starts ticking . . . .

Welcome to **Adventure Rooms** in Middletown, part of the rapidly growing escape room trend that pits participants against the clock and a number of brain-teasing tasks. We don't want to give away too much of the actual experience since not exactly knowing what's in store is half the fun—safe to say that during an event, a group (from 2 to 8 participants, recommended for ages 15 and up) will encounter a wide variety of concepts to deal with that require abilities both mental and physical as well as every group member.

"Everyone has a moment to shine," says Josh Becker, event specialist for Adventure Rooms, which opened this past January in the renovated Sanseer Mill. "The concepts vary so each one requires a different skill set. There are also several ways to complete any event, so each group is assured a unique experience."

We opt for "The Swiss Original" event space (there's also "The Remedy," featuring a medical office theme, and another new event space is expected to be available by August). TV monitors are in every room, always showing the time dwindling away, which adds a keen sense of urgency. After an exhilarating and sometimes tense experience, we are able to conquer all the tasks and triumphantly burst through the exit—with less than eight minutes to spare. Only about 30 percent of visitors are able to complete the entire challenge.

"The success rate is important to us," says Becker, who adds that Adventure Rooms is popular for corporate team building. "If it's too easy, then it's no good!" | R.B. |

(860) 358-9130, myadventurerooms.com

LYDIAGOOLIA/ISTOCK/THINKSTOCK

Christina Perri

One song—a sweet, piano-driven ballad about protecting yourself against a tumultuous love—catapulted Christina Perri from L.A. waitress obscurity to pop celebrity literally overnight. Her single "Jar of Hearts" went on to chart at No. 63 on the Billboard Hot 100 and sell three million copies after it was featured on the FOX dance competition "So You Think You Can Dance" in 2010. The singer/songwriter has been on a wild and wonderful ride ever since.

This July, that ride will bring Perri to Connecticut along with fellow singer/songwriter Colbie Caillat and recent breakthrough star Rachel Platten. The trio will kick off their The Girls Night Out, Boys Can Come Too Tour at Mohegan Sun Resort Casino on July 10 at 7:30 p.m.

"There are going to be so many fun elements to this summer," says Perri. "I knew I wanted to do a tour with a couple of girls. I'm so glad its Colbie and Rachel. I love what they stand for and I feel like we have a lot in common."

All three girls have followed a similar trajectory to fame, finding fast success after bursting onto the scene. It was the popularity of Caillat's Myspace page that led to her breakthrough. Her debut album, *Coco*, released in 2007, included the radio hits "Bubbly" and "Realize." Platten found fame this year with her empowering single "Fight Song," which hit No. 11 on the Billboard Adult Top 40 chart.

"I'm excited because it's my solo second album tour," says Perri. "I get to do a nice mix from album one and two. I may be doing something new no one has heard before and a little collaboration with Rachel and Colbie."

Since hitting it big with "Jar of Hearts" five years ago, Perri has been on back-to-back tours, a part of the job she says she loves but definitely finds challenging.

"When I'm writing, I always think I like writing the most. Then when I'm in the studio, I think I like recording the most. Then when I'm on the road, I think I like performing the best. I like it all, which is a good thing, but the most challenges come with the traveling, being away from friends and family," says Perri.

The 28-year-old has been singing since she was a little girl growing up in a suburb of Philadelphia. She participated heavily in musical theater until she was 18 and always considered music a passion, but admits she didn't seriously consider it as a career path until it was thrust upon her.

"Knowing it was something I wanted to pursue and loving and doing it were so far apart," she recalls. "I caught the attention of a manager through YouTube. He had sent someone out [on the Internet] to find someone who no one knew about. I made a demo of "Jar of Hearts," which got on 'So You Think You Can Dance.' That's when I thought I would do this. I really didn't know before that. I kept thinking, 'When am I going to wake up? I'm Cinderella and where is midnight?'"

But midnight wasn't coming. Perri's life had changed, and even though it terrified her to jump headfirst into music—signing with Atlantic Records and releasing her debut EP within five months of her first exposure—she says it's been the best decision.

"You have to say yes to things that scare you," she urges. "I would have said no to everything if I had listened to the fear. I had really smart feet. I didn't listen to my head and I'm so glad that I just said yes."

After wrapping The Girls Night Out, Boys Can Come Too Tour, Perri will jump right into another tour with Ed Sheeran, but after that she's looking forward to focusing on her third album. It will be a busy summer for the young star.

"I've got a lot of things going on," she says. "But I love it so it's great." | K.H. |

moheganssun.com

For more information, see page 62

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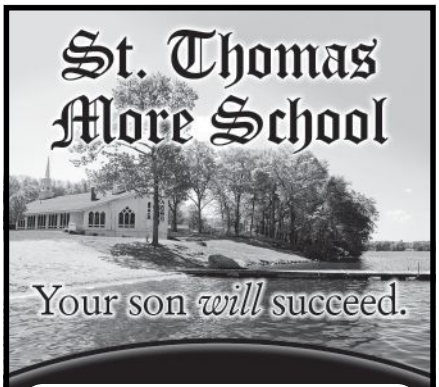

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For more information, see page 62

| this month | **events**

Fireworks

The Fourth of July is a day for celebration and patriotism, and what better way to mark the occasion than with an impressive fireworks display? Many Connecticut towns pull out all the stops with big events. Below we've listed a sampling of fireworks displays happening around the state. Those listed below were confirmed before press time. Other towns may also be hosting events, and those included here are subject to change due to weather conditions. Call your local town offices to confirm and find more information.

JULY 1:

Rockville, Henry Park, "July in the Sky," *vernon-ct.gov*

JULY 2:

Derby & Shelton, Downtown, (203) 925-8422
Meriden, Hubbard Park, (203) 630-4259
Naugatuck, Old Firehouse Road, *naugatuck-ct.gov*
Stratford, Short Beach Park, *townofstratford.com*

JULY 3:

Dayville, Owen Bell Park, "Red, White & Blue BBQ," *nectchamber.com*
Fairfield, Jennings Beach, "Independence Day Fireworks," *fairfieldct.org*
Greenwich, Greenwich Point and Binney Parks, *greenwichct.org*
Madison, West Wharf Beach, *madisonfireworks.org*
Middletown, Over the Connecticut River, *cityofmiddletown.com*
New Britain, New Britain Stadium, *milb.com*
New Milford, Ford Hill/Still Meadow, *newmilford-chamber.com*
Norwich, Dodd Stadium, *milb.com*
Simsbury, Performing Arts Center at Simsbury Meadows, "Celebrate America," *hartfordsymphony.org*
Stafford Springs, Stafford Motor Speedway, *staffordspeedway.com*
West Haven, Bradley Point Park, *whparkrec.com*
Westport, Compo Beach, "Independence Day Fireworks Celebration," *westportct.gov*

GNOMEANDI/ISTOCK/THINKSTOCK

JULY 4:

Bristol, Lake Compounce, "Illuminate the Night," (Saturdays and Sundays through Aug. 24), *lakecompounce.com*

Lakeville, Lime Rock Park, *limerock.com*

Middlebury, Quassy Amusement Park, "3D Fireworks," *quassy.com*

New Britain, Stanley Quarter Park, "Great American Boom," *newbritainct.gov*

Norwich, Dodd Stadium, *milb.com*

Rowayton, Bayley Beach, *rowaytoncurrents.com*

Washington, Shepaug High School, *(860) 868-2259*

Waterbury, Municipal Stadium, *waterburyct.org*

Weston, Weston Middle School, *westonct.gov*

Wilton, Wilton High School, *wiltonparksandrec.org*

JULY 10:

Unionville, Union School, *tunxishose.com*

Windsor Locks, Veteran's Memorial Park, *wlfd.com*

JULY 11:

Groton, Fort Griswold State Park, "Fort Griswold Celebration on the Thames," *groton-ct.gov*

Hartford, Mortensen Riverfront Plaza, "Riverfest," *riverfront.org*

Lebanon, "Summer Dance Fest," *lebanontownhall.org*

New London, "Sailfest," *sailfest.org*

Putnam, Rotary Park, *putnamct.us*

Wallingford, Moran Middle School, *town.wallingford.ct.us*

JULY 12:

Enfield, Town Green, "Fourth of July Town Celebration," *enfieldcelebration.org*

JULY 18:

Newington, Mill Pond Park, "Extravaganza," *newingtonct.gov*

Niantic, Main Street, "Celebrate East Lyme," *celebrateeastlyme.com* | K.H. |

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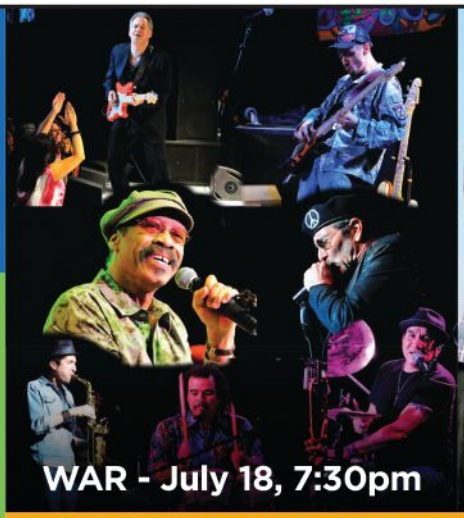

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ALICE WASHBURN AWARDS 2015

Elegant New Build Captures Authenticity of Period

By KATE HARTMAN

This year's Alice Washburn Architectural Award winner is a new home that was specifically designed to appear as if it had been an integral part of the landscape for many years.

PHOTOS, THIS RESIDENCE
Exteriors: Gus Cantavero
Interiors: Olson Photographic

NEW CONSTRUCTION WINNER

Mead Point Shingle Style Residence

GREENWICH

The results are in for the 2015 Alice Washburn Awards, the annual competition by the Connecticut Chapter of the American Institute of Architects (AIA), which recognizes excellence in architecture and design. The pool of entrants was deep with worthy properties, but this year top prize was awarded to a beautiful new build with Old World charm on Long Island Sound in Greenwich.

Constructed on Mead Point, the impressive single-family home was designed to take advantage of the water views from every side. Classic, coastal materials—including stone and shingle siding—were utilized in the construction. If you didn't know the home was built in 2013, you would think it had been standing since the turn of the last century and had been beautifully updated. That was precisely the intention.

"The goal was to design a home that looked like it had been there for many years," says architect Douglas VanderHorn. "My goal was to reach back to the late teens in style, 1915, for references."

Douglas VanderHorn Architects of Greenwich specializes in restoration projects, pulling inspiration from history to reimagine modern construction. The property's existing home was completely demolished to make way for the ocean blue, white and stone stunner that now occupies the space, and looks like it is original to the parcel.

"The reclaimed stone work was from a farm wall. It has a natural weathered look to it already," explains VanderHorn. "We laid it in such a way that it looked like an authentic stone building."

The traditional details continue through the stately wood-and-glass entryway into the home. Custom millwork defines each living space—painted a sleek white in the main living quarters and left its original

THE ALICE WASHBURN AWARD is named for the distinguished Connecticut residential architect of the 1920s. The annual award program is a joint effort of the Connecticut chapter of the American Institute of Architects (AIA) and Connecticut Magazine to acknowledge excellence in traditional house design. Focusing on style, the program honors the thoughtful adaptation of tradition to address 21st-century needs. The competition is open to architects licensed and residing in Connecticut. This year, projects had to be one- or two-story houses completed after June 30, 2008, and designed in a style considered traditional—including but not limited to Shingle, Georgian, Queen Anne, Gothic, Colonial and Greek Revival. The three jurors chosen by AIA Connecticut for their expertise in traditional design were: David Andreozzi, AIA, Andreozzi Architects, Barrington, Rhode Island; Michael Crosby, FAIA, Chairman, Department of Architecture, University of Hartford; and Katie Hutchison, Katie Hutchison Studio, Warren, Rhode Island.

The Alice Washburn Architectural Award judges were impressed with how well the home blended Shingle and Victoriana elements, and how well the interior was integrated with the exterior and surrounding grounds.

"This project has a timelessness; it is hard to tell when it was built, 100 years ago or today."

deep cherry in the grand drawing room, which also features bowed ceiling beams and a mantle reminiscent of the stern of a ship. The living and dining rooms are lined in distinguished wainscot paneling and decorative plaster moldings, and bay windows with French doors that open onto a luxurious stone terrace.

It's the original and enhanced details that motivated the Alice Washburn jurors to name the property the new construction winner.

"This project has timelessness: it is hard to tell when it was built, 100 years ago or today," the jurors wrote. "The roof line takes advantage of the Shingle style and grounds the building, bonds it to Mother Earth, and gives better scale to a really big house. The wraparound porch is gorgeous and architecture is pulled off in every room. The project melds Shingle style and Victoriana, but style is secondary to the beautifully crafted and historically correct partie. It is a great project, with totally integrated landscape architecture and interiors."

Lee Ann Thornton Interiors in Greenwich crafted a crisp and comfortable interior in calming blue, white and beige tones. A tasteful array of oceanic décor evokes the home's surroundings without being too literal.

One of the homeowners' requests was a large living and recreation space on the home's lower level that transitioned eas-

ily outdoors. That posed a unique challenge for the architect. How do you avoid a dark, dingy basement? VanderHorn's answer was two large glass doors that exit out onto the backyard patio. The space was painted white to provide an inherent brightness. A long bar, comfortable seating, Ping Pong table and built-in bunk beds make this area a natural place for the family to congregate.

"The lower level, the recreation level, feels high quality," says the architect. "[We built] bunk beds with rolling barn doors so you don't have to look at the bedding. The client was looking for a place to sleep, so we found a spot in the floor plan."

The jurors noticed these livable details noting, "The interior provides large, more comfortable spaces for the way we live now: every detail was thought out for contemporary life, but in traditional form—as an example, the sliding barn door that covers the mates' bed in the common space. The architect had the ability to understand and manipulate every detail, and yet there is restraint—the architect sits back and lets the architecture speak for itself."

While the Mead Point home may look a century old from the exterior, the interior, and in particular the unnoticeable bones of the build, are brand new and cutting-edge. The home is highly insulated and features a geothermal heating and cooling system. There is LED lighting throughout and it operates on a smart house control system. A co-generation system fueled by natural gas allows the home to generate much of its own electricity.

"There is a major green component," says VanderHorn. "The client was sensitive to the fact that they were a building substantial home and wanted to reduce the carbon footprint."

All of the combined details make this Greenwich property seem timeless—relevant 100 years ago, today and into the future.

Style and function are melded together in the recreation area (left), which features bunks with rolling barn doors that provide discreet extra sleeping space.

ACCESSORY BUILDING WINNER

Limonaia on a Country Estate

As the latest project in a nearly two-decade parade of beautiful constructions on one Greenwich property, Limonaia on a Country Estate proves splendor is possible in even small buildings.

Charles Hilton Architects of Greenwich has had an ongoing relationship with the homeowner, building structure after structure to realize a grand European plan. The original home is built in a Georgian style, the second property is distinctly French Normandy and the latest additions harken back to Italy. This most recent project, quaintly named Limonaia on a Country Estate, falls into the Italian portion and acts as a home to the homeowner's citrus trees during the winter.

"There was another building on that footprint before—a long skinny structure," explains Charles Hilton. "It made sense for the project because we needed lots of glass, and it needed to face south."

Hilton and his team built a long, low structure reminiscent of an Italian Palladian villa that is divided into three different spaces—a central greenhouse, a work space and a gateway between two different areas of the property.

Tucked away in the estate's gardens, the Limonaia looks out over a serene meadow. It is constructed of rusticated stonework with graduated slate roofs. Two Doric columns, the capitals inscribed with the phrases, "A day in a garden" and "A day in paradise," frame the entryway from the spacious terrace designed by landscape artist Charles Stick of Charlottesville, N.C., into the central pavilion. The details of the Limonaia echo the other buildings on the estate.

"We wanted to do something nice and Old Worldly," Hilton says. "The details and materials were used in other buildings. The timbers are similar to what we used elsewhere. We wanted to give it its own identity but it had to relate."

The bronze work, which was designed and crafted by Jozef Wipkowski of Aesthetic Blacksmithing in Bridgeport, defines the citrus greenhouse and sets it apart from the estate's other buildings. Handcrafted bronze gates with arched lunette panels feature fruit-laden lemon branches, offering an artistic nod to the building's functionality.

"The bronze work is just beautiful," says Hilton, which is a comment the Alice Wash-

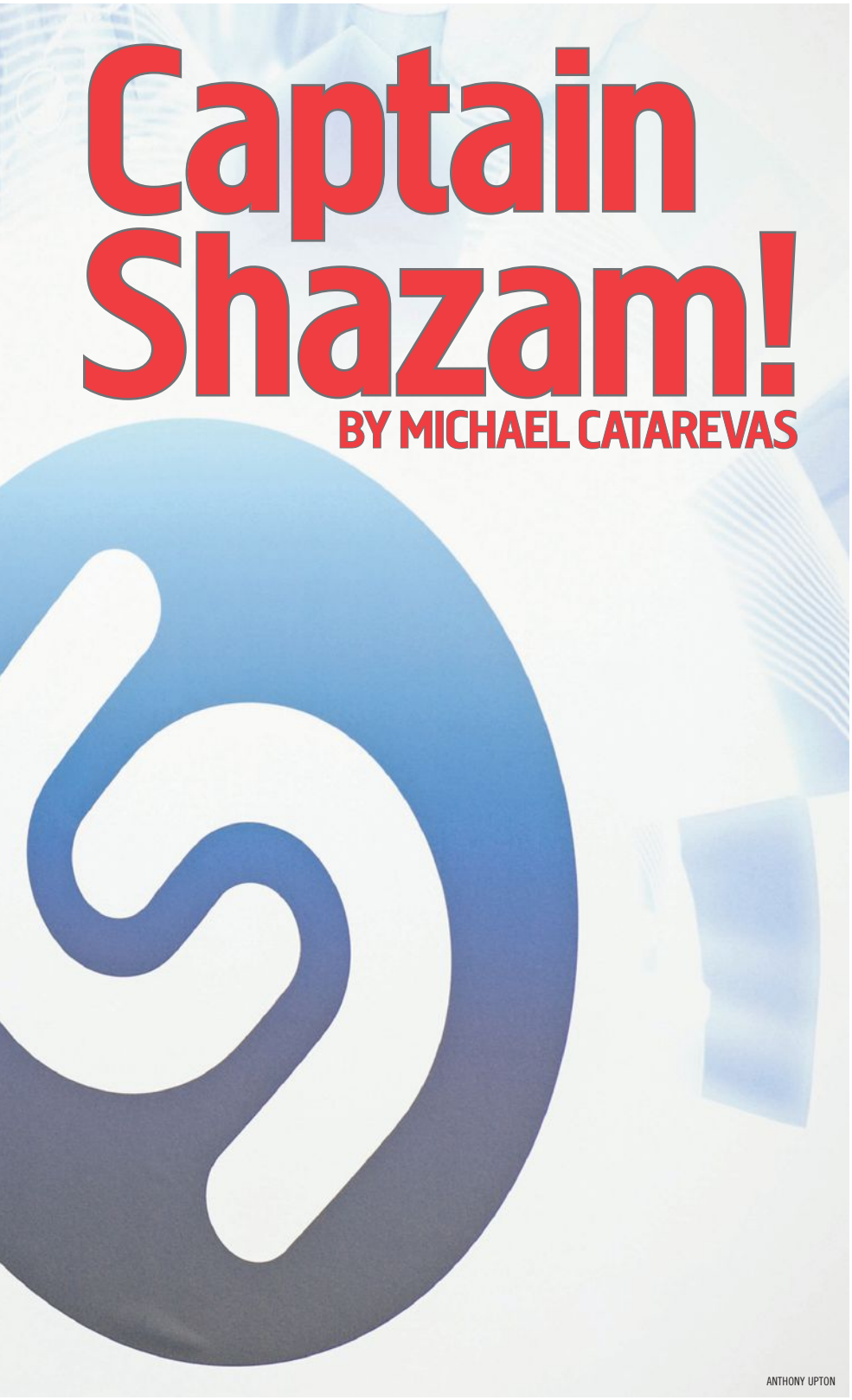
| CONTINUED ON **PAGE 34** |

The Limonaia is designed in the style of a classic Italian villa with an abundance of windows and a Southern exposure.

JEFF MCNAMARA PHOTOGRAPHY

Captain Shazam!

BY MICHAEL CATAREVAS



ANTHONY UPTON

Hobnobbing with royalty, bluffing billionaires, growing the world's hottest app and raising a family all define IT business wizard Rich Riley, a transplanted Texan with deepening roots in Connecticut.

For one of the few times in his life, Rich Riley had no smooth reply to a question. Jet-lagged after a delayed 12-hour California-to-London flight a few years ago, the then Yahoo boss of Europe found himself jacket-and-tied in Buckingham Palace for an evening reception.

"I'm in this big, beautiful room, and was handed a glass of champagne," he recalls. "I'm tired, and kind of stunned by the whole thing, and all of a sudden this man comes up to me and asks, 'Mr. Riley, how would you like to be introduced to Her Majesty?'

"I didn't even know she would be there. I said something like, 'Oh, uh, however… whatever… um, she prefers. Oh wow... she's here?' And he replied, 'Yes, sir. She's right here.' I turn and it's the Queen of England standing there, holding her purse. It was a surreal experience."

Regaining his bearings, Riley says they had a nice chat about the Internet. He then called his wife Michelle to tell the tale, just another in what has been a full and fascinating life of achievement, adventure, wealth accumulation and interaction with world and business leaders.

Fit, lean and personable, Riley recently celebrated his two-year anniversary as CEO of Shazam. The privately held company is valued at $1 billion and growing fast. One of the world's top 20 apps (out of 1.4 million), Shazam's core business is allowing people to identify songs in seconds by holding their smartphones or other mobile devices next to the music source. It then earns revenue by taking a percentage of any Shazam-generated sales of the music. Mobile advertising also provides income.

Riley is leading the charge for Shazam to expand its breadth to include movies, retail and more. "Mobile phones have become incredibly important to people," he says. "They engage them 100 times a day. They'll give up

almost everything in their lives before they'll give up their phones."

With over 100 million monthly users, and on more than 500 million mobile devices globally, Shazam has become a force in the music industry. *Billboard* magazine recently named Riley No. 57 on its 2015 list of the 100 most powerful people in music.

It's heady stuff for the Austin, Tex., native who now lives in New Canaan with Michelle and their four children. Still just 41, Riley has been self-motivated to achieve and succeed his whole life. The bullet points include teenage business owner, high school football star, Wharton double major, Wall Street comer, entrepreneur-turned-millionaire at 25, Yahoo world leader and, now, Shazam CEO.

A TYPICAL TECH OFFICE

Shazam's 19th-floor New York headquarters is in a building connected to Grand Central Terminal, a "Connecticut-friendly location," Riley notes. Mostly twenty-somethings work there, and it looks it. Every day is casual Friday, and a Ping-Pong table is out front. There is a large canvas for guest artists to sign.

"Last week, several stars came in," says Riley, seated in his nondescript office. "Miguel, Andy Grammer and Natalie La Rose, who has the No. 5 song on the charts. Shazam's never been closer to the record labels, artists and managers. They look at our charts and can see precisely where a song is getting Shazamed. They get radio airplay in a town, and then find out if people took out their phones there and pushed the Shazam button to ID it.

"If no one did, they've got a problem, which is good to know before they spend a fortune marketing it. On the other hand, if it gets airplay and shoots up the Shazam charts, that's a very strong signal to go go go, and they'll push it. Our charts are hyper-local, so, for example, we can see what Hartford's is versus New Haven's."

The company has about 250 employees, mostly in New York and London, where it was founded 12 years ago.

"I was recruited to run the company," Riley explains. "I had reported to the CEO at Yahoo for five years. It was time for me to be a CEO instead of reporting to one, and Shazam was looking for someone to take it to the next level."

He is excited about the potential for Shazam to move past music and have people use it to get information from other sources.

"We've become a verb—Shazam this, Shazam that," he says. "We're aligning with publishers, who have content in their magazines they want to share digitally, with even more information on their websites. But you have to type a URL to get there. With Shazam, you'll wave it over pages imbedded with a barcode and gain access. Soon you'll also be able to Shazam in stores for special info and sales, and from a distance, movie posters, billboards, that kind of stuff."

TEENAGE OVERACHIEVER

The Rich Riley story has long been one of discipline, determination and smarts. Few who have known him would be surprised at his accomplishments, or by the fact that if things break right, he has the potential to become Connecticut's 17th billionaire.

"He was never a goofy kid; he was very single-minded about earning money," says Riley's mother, Joanne, back in Austin. "He started a landscape service, Lawn-Busters, in his early teen years, and kept a little book detailing his profits month to month."

"He was focused beyond his years," adds his father, Richard. "He's always had the ability to look beyond the moment, to see the big picture, which has served him exceptionally well."

At 6'2 and 210 pounds, Rich Riley was a high school football star in Austin, while carrying a 4.0 GPA. When he decided he wanted a car, he amped up the lawn mowing.

"Football practice in 100-degree Texas heat was not fun," says Joanne. "The team had two-a-day workouts. In between, when most kids were resting, Rich would go mow a few lawns."

Richard notes that his son took a professional approach with Lawn-Busters.

"He'd put flyers out each spring, did his own copywriting, and had business cards," he says. "He calculated how many yards he could mow with a residential mower, then decided a commercial mower would be more efficient, so he bought one. We still have it."

Knowing his career was going to be in business, Riley attended the University of Pennsylvania's Wharton undergraduate program, where he double-majored in finance and entrepreneurial management. It was there that he met Michelle, who was majoring in history and English. She would get a master's degree in education and become a high school teacher.

After graduating, Riley worked in investment banking for a few firms.

"He was in New York working 100 hours a week, and I opted to teach closer to my family in Philadelphia," says Michelle of their short time apart. They married in 2000 and have three boys and a girl—Alexandra, 12; Michael, 11; Matthew, 8; and Luke, 6.

AN IDEA WORTH MILLIONS

It was during Riley's time on Wall Street that an 'aha' moment would pay off big-time.

"I was on a flight one night when people were just starting to use the Internet," he says. "It was annoying that you had to keep track of a username and password for every website.

"I called a friend, Dave Shafron, who was an IT guy, and said, 'I've got a piece of paper filled with all my personal info. There's got to be a better way.' He was like, 'I don't think there is.' So we decided to just go build the better way."

They created a website, Log-Me-On.com. Users would start their internet browsing experiences there, store various usernames, passwords and the corresponding websites, then be automatically logged on when they surfed the web.

"Then we thought, 'How do we take it to the next level?'" says Riley. "What if you didn't have to go to Log-Me-On.com? What if it was just in your browser?"

Dave had a brother, Tom, who was a software developer. He would ultimately succeed in figuring out how to make the toolbar persistent in a browser, a triumph of imaginative technological brainpower.

Riley's business instincts then kicked into overdrive. He decided that the toolbar would be much more powerful on a bigger platform—a Yahoo, an Excite, a Lycos.

"They were the leading portals at the time," he says.

Riley worked his contacts, who made connections at those companies. "They didn't know the CEOs especially well, but could at least get to them to say, 'These guys have this thing, and I think it's worth taking a look.'"

Having just turned 25, working at the time for Stamford's J.H. Whitney, a venture capital firm, Riley will always remember the phone call that changed his life.

"One of the partners there who helped us told me Excite was interested in having a conversation," he recalls. "I was stunned. It was like, 'Wow, we got one.' So we engaged

with Excite. But we knew it was better to have more than one company interested, and we were able to get Yahoo to also take a look."

The trio flew to California and proceeded to drive back and forth between Excite and Yahoo, with the two tech giants evaluating them and their new technology. Riley negotiated with Jerry Yang, the legendary co-founder of Yahoo. Did he think he had an edge, businessman versus tech guy?

"No, I was more thinking billionaire versus 25-year-old," he says with a laugh. "I needed him more than he needed me."

Riley's group would sell its toolbar to Yahoo for $10 million in cash, plus stock options that proved to be worth more than double that. Riley's idea on the plane had made him a multimillionaire. It also landed him at Yahoo.

"At that time it was customary that an acquiring company hired the engineers who'd developed something," he says. "Most didn't care about the business guy, so I was surprised when Jerry told me, 'We're impressed with how you handled this, and with how much you've gotten us to pay for this. Why don't you come do that here?' So we all went to Yahoo in 1999. We were excited to see our technology used by hundreds of millions of people."

BLUFFING BILLIONAIRES

Riley spent 13 years at Yahoo, variously headquartered in San Francisco, London, Geneva and New York. He had a meteoric rise, heading up the Europe, Middle East and Africa regions, as well as the Americas.

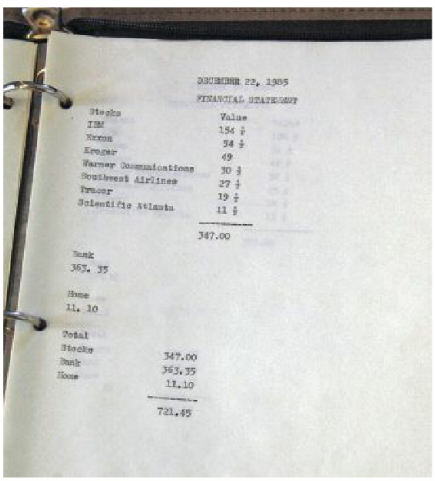
"When I joined the company I was the 799th employee," he says. "When I left, there were almost 20,000. We had mostly incredible ups, but some tough times, too."

Riley was charged with growing revenues, managing costs and increasing market share. He especially enjoyed living overseas. In Geneva at the back end of his Yahoo run, Riley and his growing family took advantage of Europe's charms.

"We realized, 'Wow, we can drive to Italy, and Paris is a two-and-a-half hour train ride,'" he says. "We went for it. We traveled and traveled."

He also made amends from his awkward moment with the Queen.

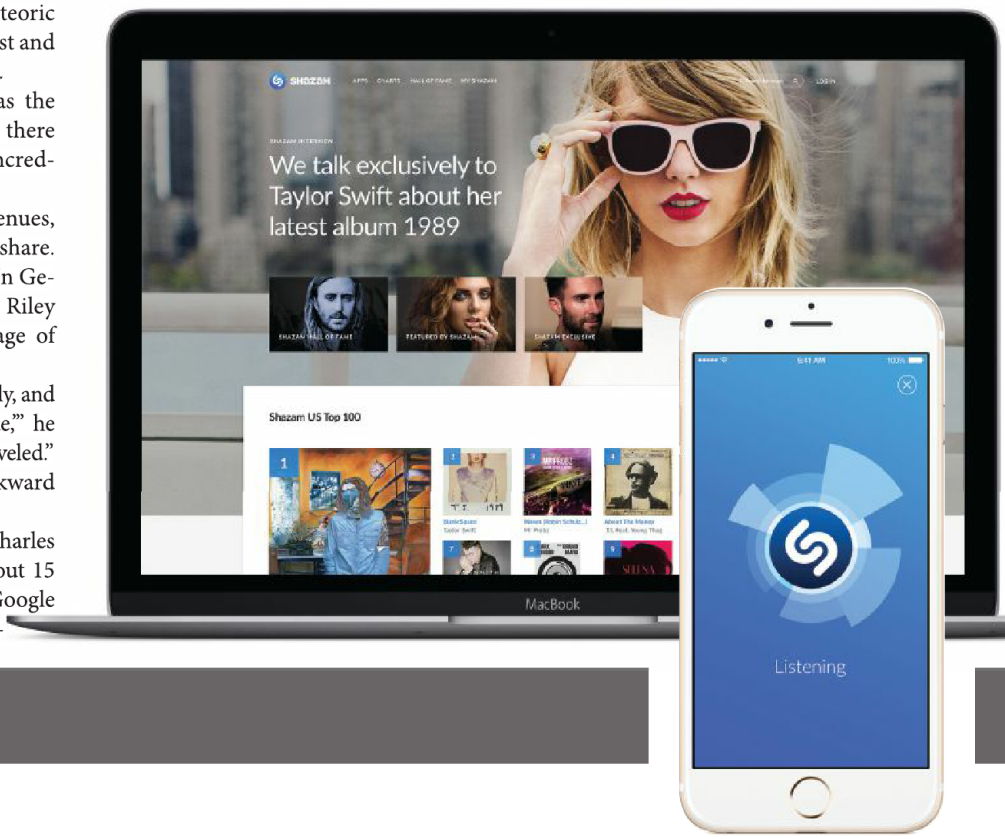
"I was invited to dinner with Prince Charles at his palace," he says. "There were about 15 of us, including Sir Richard Branson, Google CEO Eric Schmidt and the CEO of Brit-



above, from left: **The Riley family—Luke, Michelle, Matthew, Alexandra, Rich and Michael.**

right: **Even at a young age, Riley showed a single-minded focus on earning money, keeping detailed logs of his finances.**

below: **Shazam has conquered the app market, forged valuable relationships with the music industry and is poised to expand its reach into new territories, including publishing and retail.**



ish Telecom. It was amazing. Prince Charles wasn't tech savvy, but was charming and very funny. He told us about email predicaments he'd gotten into, like sending the wrong one to the Chinese embassy, or whatever."

Another cool Yahoo perk was playing poker with the big boys.

"Five or six of us used to play when I was in San Francisco, and three of them were billionaires—the Yahoo co-founders and the chief technology officer," he says. "Incredibly wealthy people, and we played for incredibly low stakes. You couldn't lose $100 if you had the worst night. You had these really smart, really good guys who enjoyed the intellectual challenge of poker. The money meant nothing. It was just a way to keep score. I always felt welcome, even though we were in whole different zip codes of wealth."

CHOOSING CONNECTICUT

While they loved living abroad, Rich and Michelle decided that with their young children it was time to settle on a permanent home, for schools and stability.

"I'd always thought highly of Connecticut; it had a good brand," Rich says. "When I was on Wall Street, a lot of the senior executives lived there. It seemed like a place you almost aspired to."

A chance meeting with a notable public figure a few years ago helped seal the deal. The Rileys attended the World Economic Conference in Davos, Switzerland. Seated next to them at a breakfast meeting was someone they did not know—Connecticut Governor Dannel Malloy.

"He talked about how the state had gotten its fiscal house in order, was creating jobs and making responsible decisions," recalls Michelle. "We told him we were thinking of settling in Connecticut. He of course thought that was a great idea, that we would be very happy here—and he was right!"

They chose New Canaan, where they've now lived for three years, and have embraced the community. Michelle is involved with New Canaan Cares, the Newcomers Club and the International Club, and does work with the town library, while Rich coaches a youth basketball team and is a member of the Young Presidents Organization.

"We love exploring other Connecticut towns and taking day trips to places like Mystic Seaport," says Michelle, who plans to return to teaching when her children are a little older. "I'm looking forward to taking visiting family antiquing in Connecticut soon. And Rich just got his boating license, so we'll be exploring the Sound, too."

COMPETITION AND MONEY

For Riley, relaxed weekends at home contrast sharply with an often-cutthroat business environment weekdays. Shazam has no real competition in the music-identification category, but he knows that could change, and fast.

"It was fun when I was first at Yahoo," he says. "We were competing with Excite and Lycos, big companies but not the behemoths of today, capable of swallowing you whole. There was no Google, no Facebook, no Amazon. Now these type companies have thousands of engineers, and an awful lot of market power and users. Almost every business has to think about Google. For most of them Google could be a partner, a competitor and potentially a fatal competitor, if they want to go after what you do. Shazam lives in that world. To stay ahead, we have to extend our lead, as opposed to letting somebody catch us. We approach things almost like we're just getting started."

Personally capitalizing on Yahoo's phenomenal growth moved Riley into a financial stratosphere most people can only dream about. His lifetime of learning how to invest properly helped grow his fortune without taking much risk. Staying at Yahoo for over a decade was also a smart decision, even if Riley knew people who left to join start-ups and became legendarily rich.

"I have friends who went to Facebook when it was 10 people," he says. "They made so much money that I looked like an idiot for grinding it out at Yahoo. In Silicon Val-

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ley those kinds of stories are just frequent enough to make people want to try. Of course you don't hear about the ones who go somewhere but it doesn't work. And there are tons and tons of them."

Having financial independence has allowed Riley to take the Shazam challenge without worrying about immediate compensation. "The [money] goalposts do keep moving back, and that also changes the game you're playing," he says. "Our shareholders want to generate huge returns, and they want me very incentivized with equity to achieve that. So you wouldn't take this role if you were focused on 2015's cash compensation. This is the kind of thing where you could make a little bit of money, or have the chance to make meaningful amounts of money."

Riley has enjoyed working for companies that sought outside financing because it's brought him into contact with some of the world's richest and most powerful business titans, like the Carlos Slim family. A Mexican business magnate, Slim Sr. has been ranked the richest person in the world since 2010.

"I go to Mexico City twice a year to meet with the Slims, who couldn't be nicer or more gracious," says Riley. "They invested $40 million in Shazam, which is a small amount of money given their wealth. They rarely invest outside of their holding companies, and they're very strategic about it."

Another notable investor is Kleiner Perkins, a storied venture capital firm. "I got to present to their entire partnership, including John Doerr, the main partner," says Riley. "Those are thrilling experiences for me, interacting with firms that bought early into Google and Amazon. I want them to be really excited about Shazam, and they are. Investing in a late-stage, pre-IPO company like ours, they hope to at least double their money. There's a lot of risk. They participate directly in the upside and have minimal protection in the downside. It's my job to lead this company to a position of strength to go public if we choose to."

THE FAMILY AND THE FUTURE

At home in New Canaan on an early spring Saturday morning, Riley stands sipping coffee with his back against a counter in the expansive kitchen of their sprawling home. Alexandra is getting ready to go take part in a school play, while the boys are running all over the place, with Michelle trying to keep things reasonably sane.

Riley does his best to make sure he's always home on weekends.

"With four kids playing several sports each, it's a lot of time on the fields and in the gym," he says. "Michelle's driving, I'm driving, and sometimes babysitters are driving. I knew I'd sort of gone native when Michael made the travel basketball team. There's like three games and two practices a week, and that sounded perfectly good to me, sounded great."

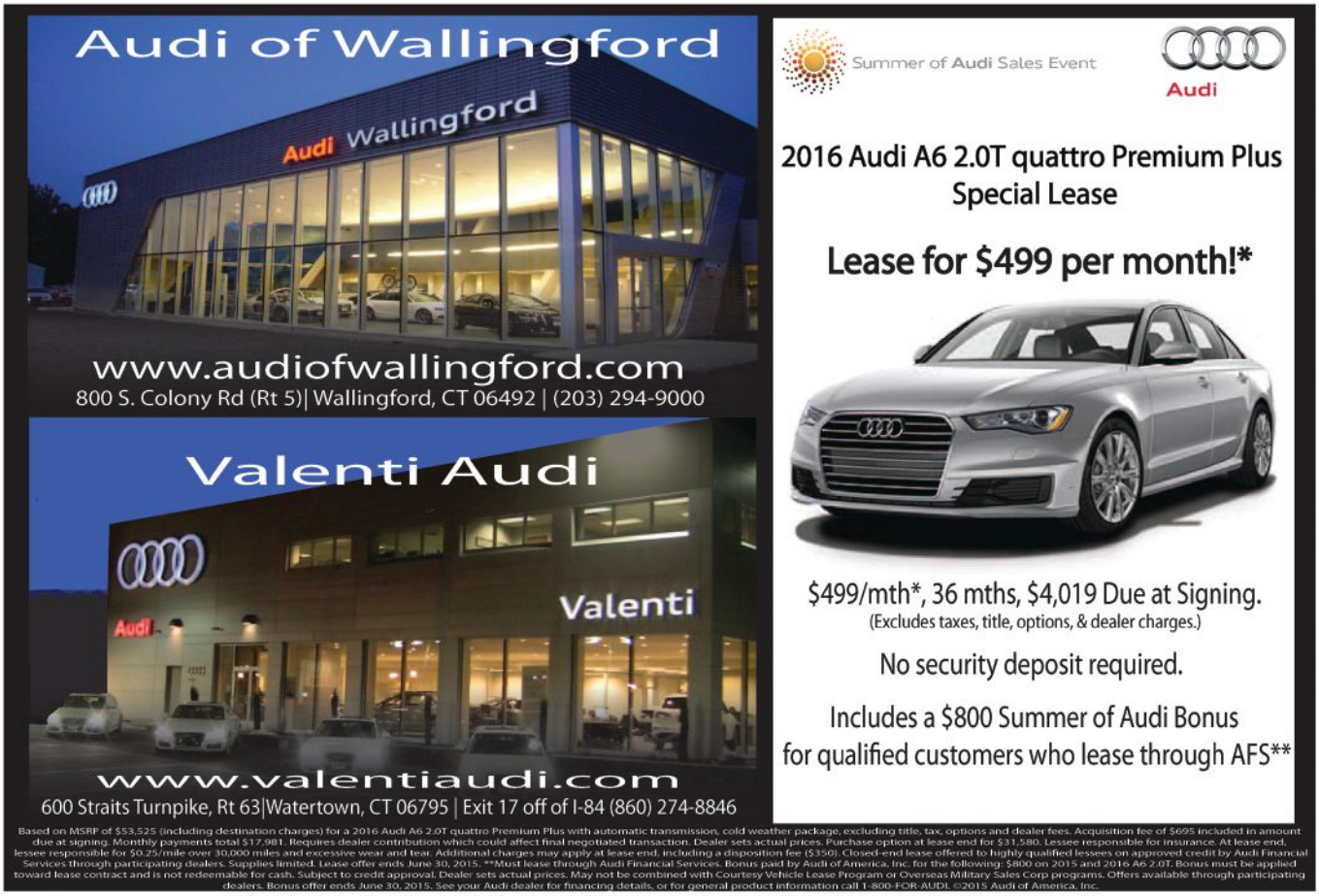
The suburban dad admits there isn't much time to slow down. "We are a family with life at full speed," he says. "We gotta make sure today works, tomorrow is set up properly and the next day works. There's not a lot of time for reflection, but Michelle and I are appreciative that our kids are doing well, we're happy with the schools and community and we've made a lot of friends."

Regarding his career, he acknowledges that anything can happen. "There are a range of outcomes," he says. "Shazam could be worth multiple billions, or it could go down. I could work there for 40 more years or four more hours. We could get acquired and I be fired this afternoon. It's not for the faint of heart to drive a company like this."

Just then Michelle has managed to round up the brood for a photographer about to take family pictures planned for publication. "Who wants to be famous?" the kids are asked, and three hands shoot up. The holdout has another goal in mind.

"I wanna be rich!" he says, as dad takes it all in with a sly smile.

That boy bears watching.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CONTINUED FROM **PAGE 27**

burn jurors certainly agreed with.

"This project touches on several design points: it is clear, simple and beautiful, with exceptional materiality, detailing and craftsmanship," the jurors said in their comments. "It is a folly, but has a purpose: it is the ultimate gift to the arts, in that the client was willing to engage an architect and artisans to realize and put forth a classical folly."

ACCESSORY BUILDING HONORABLE MENTION

Canoe Hill Barn

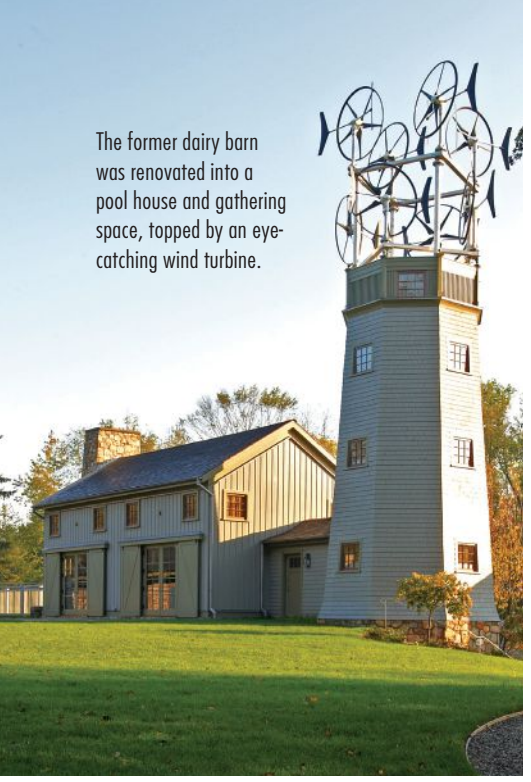
Lofted on a hill above a 9.5-acre New Canaan property, the Canoe Hill Barn offers a striking silhouette against the sky complete with an assertive wind turbine. Authenticity was paramount in this restoration project, which transformed a traditional 160-year-old barn into a pool house and gathering space.

Originally a 1850s dairy barn, the building was turned into a storage space over the years. Through it all, the building's interior remained intact and charming. The current homeowners wanted to honor the property's history but make the barn livable, and since it didn't have any insulation, heat or electricity, significant upgrades were needed.

Austin Patterson Disston Architects of Southport took great pains to preserve the building's character while updating it. The project was led by firm partner McKee Patterson and project architect Marti Cowan.

The property did not have a historic designation, so there wasn't any formal process to move through with a historic district or architectural review board. Still, the architec-

THIS PAGE AND OPPOSITE: JEFF McNAMARA



The former dairy barn was renovated into a pool house and gathering space, topped by an eye-catching wind turbine.

tural team consulted with the local historical society when drawing up the plans.

"We actually kept everything all the way to the old barn smell," Patterson says. "Its beauty was in its interior wood crafting, so rebuilding the barn from the inside out was the ideal option. It was meticulously dismantled and rebuilt from the inside out, placing the original framing on a new concrete slab and building out from there, creating a fully modernized structure with original barn interiors intact."

Todd Mendes and his restoration and preservation carpentry firm from New Haven led the charge in the physical restoration. He only used tools that date back to the 1800s to remove each piece of wood. All pieces were reassembled without any refinishing, braising, cleaning or planing in order to keep the barn's original appearance.

New reclaimed Connecticut tobacco flooring was installed to replace the barn's original dirt floor. All of the doors and windows were upgraded and a new fireplace was installed so the structure can be enjoyed year round. The space now includes cabinets behind what appear to be barn doors, a sink, small refrigerator, ice maker, small bar and a bathroom.

The architectural team is most proud of its ability to utilize 100 percent of the original structure, and it's that attention to detail that earned the property an honorable mention from the Alice Washburn jurors. They applauded the preservation aspects of the project.

"Its interior is its strength," they wrote in their comments. "The reuse of interior materials is exquisite."

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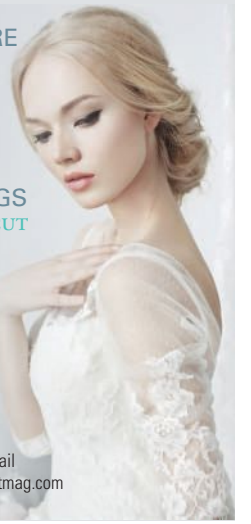

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A Meal With a View

One of the best ways to enjoy summer is dining at a spot where the surrounding scenery is as fine as what's on the plate. Here are a few of the best outdoor destinations in the state.

L'Escale, Greenwich

Fairfield County Waterfront

l'escale, Greenwich

They call Lower Fairfield County the Gold Coast of Connecticut, and at the French restaurant l'escale, located at the Delamar Greenwich Harbor, you feel like you're dining on the Riviera in France. The restaurant's setting is a "supreme" location on the Greenwich waterfront, and in the summer months you can even arrive by boat. As that implies, this is a gorgeous place for al fresco dining, or, as the website says, "just lounge idly at our terrace bar overlooking the harbor." The menu is studded with gems, but when on the water what could be better than oysters on ice (with a crisp French Sancerre) and more elaborate offerings like the Lateau de Fruits de Mer, a selection of oysters, clams, jumbo shrimp and mussels served with brandied cocktail sauce, mignonette sauce and buttered rye bread—or the Plateau Royal, with Maine lobster, king crab legs, a selection of oysters, clams, jumbo shrimp, and mussels, with brandied cocktail sauce, mignonette and buttered rye bread. Now that's living, and there's also Sunday brunch to consider.

(203) 661-4600, lescalerestaurant.com

The Whelk, Westport

Chef Bill Taibe has established his place in the Connecticut culinary scene with his trio of Westport restaurants—LeFarm opened in 2009, The Whelk opened in 2012 and Kawa Ni opened earlier this year. All are impressive and distinctive, but here we focus on The Whelk for its food, of course, but also for its beautiful outdoor dining space. The flagstone patio looks out over the Saugatuck River, enhancing the already enviable experience of eating here during the summer season.

Called "the most sophisticated clam shack on the New England coast" by *Connecticut Magazine* reviewer Elise Maclay, The Whelk

(above) The White Hart, Salisbury; (right) Hopkins Inn, Warren

HOPKINS INN. ROOFTOP 120. PHOTOS BY JULIE BIDWELL

takes our collective love of seafood and elevates it above the lobster rolls and clam baskets that are typical of shoreline eateries. The raw bar features fresh clams and oysters from as nearby as Norwalk. Scallops, soft shell crab, tilefish and octopus are just some of the delicacies featured on The Whelk's menu, but chef Taibe uses only what's fresh and in season, rotating the menu to highlight the best ingredients out there.

Mouthwatering dishes come and go, but are always replaced by something equally memorable. Each trip to The Whelk is different, and a treat.

(203) 557-0902, thewhelkwestport.com

Paloma, Stamford

"Hip, stylish, delicious new Latin sizzle has arrived at the high-energy Harbor Point urban redevelopment on Stamford's industrial waterfront in the form of the new restaurant Paloma from chef Aarón Sánchez *… co-star of Food Network's hit series "Chopped" . . . .*

We wrote last July when the restaurant debuted in a waterfront location in Stamford. "There's something [especially] convivial and social about eating Latin-inspired food," Sánchez told us at the time. Dishes with nice acidity, great spice and influences from cuisines around the world are a hot culinary trend with time-tested appeal—while also particularly appealing to young food savvy people who "travel the world," Sanchez said. Where better than on the wide patio while watching boats cruise along the Rippowam River to feel young and alive while enjoying raw bar options and small plates like crispy prawns or short rib with wild mushroom arepa.

(203) 998-7500, palomagrill.com

Litchfield Hills

Hopkins Inn, Warren

Given the cuisine, ambiance and surrounding terrain, it's easy to imagine that you're gazing out over a pristine Austrian mountain lake when you're enjoying the view from a table on the flagstone patio of the Hopkins Inn. But the hills that are alive with fine dining here are the Litchfield Hills and the body of water below is Lake Waramaug, one of the most scenic destinations in the entire state.

Reflecting the heritage of owner Franz Schober, the menu is filled with traditional Austrian fare: think wiener schnitzel, backhendl (boneless chicken leg) with lingonberries, rahmschnitzel (escallop of veal) and sweetbreads. But the menu also features a substantial selection of non-Austrian entrées such as filet mignon, veal piccata, chicken cordon bleu and roast duck. There are also separate lunch and mid-afternoon menus, and don't forget to leave room for the apple strudel!

If you decide to make a night of it, the inn has 11 cozy guest rooms and two apartments—and there are few more pleasurable experiences than sipping a cup of coffee after a hearty breakfast and simply soaking in the serene morning beauty of Lake Waramaug.

(860) 868-7295, thehopkinsinn.com

The White Hart, Salisbury

With British chef Annie Wayte at the helm, fellow Englishman Paul Pearson cooking alongside her, and pastry chef Gabby Rios sculpting gorgeous desserts, The Dining Room at The White Hart in Salisbury is as brilliant as it is new, and instantly one of the best restaurants in Connecticut. Wayte, who opened fashion designer Nicole Farhi's namesake restaurant and 202 Café in London and New York City, also worked with Sally Clarke—the Alice Waters of England—and she's passionate

(above) Rooftop 120, Glastonbury;
(left) Bernard's Restaurant & Sarah's Wine Bar, Ridgefield

about cooking with the best local and seasonal ingredients produced sustainably. We recently had an entrée of lamb saddle—two pink, thick, juicy pieces of lamb loin with no bones attached—served with apricot-pistachio couscous, cucumber-mint salad and avocado; amazing flavors that made beautiful music with the Benton Lane pinot noir. Perfection. Now that it's summer, you can enjoy this new gem from a lovely perch on the genteel porch in a truly picturesque setting.

(860) 435-0030, whitehartinn.com

The White Horse Country Pub, Washington

One of our favorite things about The White Horse—a classic British pub that's a snug and stylish home for hearty comfort food—are the impressive artifacts on display throughout, ranging from a sheet from the first newspaper ever published in England (with an ad for a lost dog) to a vintage Indian motorcycle behind the bar and a guitar signed by members of the Rolling Stones. In the winter, it's a treat to enjoy the great burgers or favorite dishes like the steakhouse shepherd's pie and chicken pot pie by the fire, and while the pub is equally welcoming in the summer, insiders know to score a table outside in the back, where you can dine right by the East Aspetuck River and feel like you're in the countryside of England.

(860) 868-1496, whitehorsecountrypub.com

By the Empire State

Bernard's Restaurant and Sarah's Wine Bar, Ridgefield

"Enchanting" and "magical" are just some of the words guests use to describe dining under the stars on a warm summer's evening at Bernard's Restaurant or its casual counterpart, Sarah's Wine Bar, says Sarah Bouissou, who owns both with her husband, Bernard Bouissou.

Bernard's Restaurant is a formal French dining establishment where guests enjoy appetizers like crispy fried duck egg (baby arugula, ramps, asparagus, smoked duck and duck prosciutto with truffle vinaigrette) and a range of entrées from caviar to lobster and steak to chicken.

Upstairs is Sarah's Wine Bar, a more casual dining establishment with an equally intriguing menu that features seafood and meats as well as more exotic options like venison (prepared four different ways) or a sampler of house-cured bacon.

Both spots feature delightful outdoor seating. At Bernard's, you can sit surrounded by plants and trees not far from a large vegetable garden where many ingredients of your meal are sourced. At Sarah's Wine Bar, there is a second-floor patio where guests can dine in a tree house-like setting.

Whichever option you choose, you're sure to experience a wonderful under-the-stars culinary experience.

(203) 438-8282, bernardsridgefield.com

Up on the Roof

Rooftop 120, Glastonbury

Steamy summer nights evoke thoughts of refreshing alcoholic beverages enjoyed outdoors with friends, but Rooftop 120 in Glastonbury's Eric Town Square knows that simple pleasure is something people desire all year round. As it says on its website, "It's good to be on top."

Rooftop 120's four-season deck (the largest in New England) offers impressive panoramic views of Glastonbury. Crowd around

BSC PHOTO

one of the fire pits, hang at the two-sided bar or lounge on a patio sofa. The bar is stocked with domestic and imported beers, wine, 10 fun martinis and multiple cocktails. The bar hosts live music and events on the rooftop all year round.

As for the food, the restaurant serves an international array of dishes in a chic, romantic space. Opt for the shrimp Ramen noodle bowl with a coconut curry sauce, shiitake mushrooms and baby bok choy; parmesan basil crêpes with a roasted vegetable filling and red pepper purée; or the Rooftop Paella with mussels, shrimp, chorizo, chicken, peas, peppers and saffron rice. Start with something from the raw bar, devour a flatbread or order a round of small plates to share like crispy calamari, General Tso's ribs or truffle fries.

(860) 430-9989, rooftop120.com

Goodfellas, New Haven

Most urban restaurants longing to have the allure of al fresco dining end up embracing function at the expense of form; they squeeze some tables into any available outdoor space, with results that aren't always pretty or palatable. Not at a classic Italian gem like Goodfellas, where the kind of food you know and love (we love the linguine with clams, the Cioppino Mulberry Street Style, and all the pasta dishes) is served in an atmosphere where you're treated like family (impeccably) and where every detail counts.

Goodfellas takes outdoor dining to new heights—by taking it up on the roof to the Sky Deck. Tables shaded by stylish tan umbrellas, lots of flowers, and most of all good food and good people, makes this a signature Connecticut dining experience not to be missed.

(203) 785-8722, goodfellasrestaurant.com

Ecco Rooftop Eatery and Bar at La Zingara, Bethel

Atop La Zingara, a James Beard-honored Italian restaurant, this hip rooftop destination has the feeling of a secret-but-inviting club or trendy New York City hangout. It is enclosed in greenhouse-like glass so it is not technically speaking an "outdoor" dining spot but with its stringed lights, rooftop feel and ample amounts of sunshine, this place gives off such a powerful outdoor-on-the-deck summer vibe you'll forget all about the enclosure (plus it's a great place to go when its raining or chilly out but you still want an outdoor atmosphere).

The restaurant, which closes for winter, features a variety of small plate menu items

(left) Goodfellas, New Haven (above) Millwright's, Simsbury; (right) Apricots, Farmington

anchored by wood-fired pizza. Our favorite was the Genovese pizza, mozzarella and tomato sauced topped with pesto.

The bar also specializes in craft cocktails and has a nice selection of craft beer. On a recent Monday night, we enjoyed beer from England's Wild Beer Co. and Connecticut's Two Roads Brewing Co. as local singer/songwriter James Zap entertained the audience.

(203) 744-7500, eccorooftop.com

Farmington Valley

Millwright's, Simsbury

Full disclosure: Millwright's is in the process of a significant freshening up of its beautiful and historic former grist mill, located on a mill pond that spills over a waterfall. Most tables in the dining room have great views and some tables in the tavern on the downstairs level are literally just yards from the waterfall; if not for a window you could almost reach out and touch the water.

When the renovation is done, James Beard-nominated chef Tyler Anderson says, there will be a four-season porch that provides both stunning views and the equivalent of outdoor dining. Picturesque water is everywhere in the Millwright's viewscape and even in the dining room the indoors and outdoors hardly seem separated.

Go for the al fresco spirit of the setting—but more than that go for Anderson's incomparable cuisine. Be sure to have the tapioca custard starter, which is the equivalent of a trompe l'oeil painting, as it tastes like clam chowder. But order anything; it's all fabulous.

(860) 651-5500, millwrightsrestaurant.com

Apricots Restaurant & Pub, Farmington

Apricots is one of the places that's been around a long time and thrives because it does everything right and for that reason has a vibrant legion of fans who return often.

The building was once a trolley barn at the end of the line from Hartford, and is now divided between a cozy and casual pub on the first level and two more formal dining areas upstairs. Like the best places, it's open seven days a week. In the pub you get hearty fare like mac-and-cheese, mussels, burgers, penne Bolognese and meatloaf with mashed potatoes. Upstairs the level is raised with dishes like Grilled North Atlantic Swordfish and

(above) The Golden Lamb Buttery, Brooklyn; (right) Blue Oar, Haddam; (inset) Gelston House Restaurant and Inn, East Haddam

sweet brown rice with scallions and ginger, and oven-roasted rack of lamb Dijon with a cashew crust, hickory-smoked creamer potatoes, grilled pickled baby carrots and a veal demi-glace.

Whatever you're eating, the place to do it in the summer is the large patio on the banks of the Farmington River, where you might get a table that's literally only feet from the water.

(860) 673-5405, apricotsrestaurant.com

The Quiet Corner

The Golden Lamb Buttery, Brooklyn

The Golden Lamb Buttery offers such a unique and memorable outdoor Connecticut experience—although technically guests don't eat meals outside—that it needs to be mentioned.

For 52 years, patrons have arrived at the rustic farm tucked away in the Quiet Corner for one prix-fixe dinner seating per night (Friday and Saturday at 7 p.m.). All meet at the big red barn and adjourn to the deck for cocktails and an amazing view of the thousand-acre property. They are then invited on a tractor-pulled hayride (complete with guitar serenade) where they can further enjoy the bucolic splendor of ponds, stonewalls and pastures rolling by.

Following that, it's a cozy, relaxed dinner in the barn with entrées such as roast duckling, chateaubriand, sea scallops or rack of lamb, followed by a selection of specialty desserts, all enjoyed casually as candles burn down and another lovely evening fades.

(860) 774-4423, thegoldenlamb.com

Lake View Family Restaurant, Coventry

Nestled along a small cove on Coventry Lake, this appropriately named venue maximizes its location with a large patio right on the water's edge, ideal for relaxing with friends while sipping a beverage and admiring the action on and around the lake. And after the sun sets, the patio continues to glow warmly, drawing new friends and regulars throughout the summer months. The vibe is casual and relaxed, but the food is stellar and service is attentive.

The entrées here are diverse: chicken marsala, veal piccata, shrimp and sea scallop gorgonzola and jambalaya as well as a bevvy of Italian favorites—eggplant parmesan, baked lasagna, stuffed shells, eggplant rollatini. Sandwiches, paninis, burgers, wraps and an assortment of

GOLDEN LAMB: PHOTO BY JULIE BIDWELL

seafood options fill out the menu.

Lake View's chicken wings are popular—kettle-fried with more than a dozen zesty sauces in addition to traditional buffalo-style. There's also other lighter, pub-like fare.

Lake View also offers live entertainment every Friday and Saturday night, and there are lunch and dinner specials throughout the week.

(860) 498-0500, coventrylakeview.com

On the River

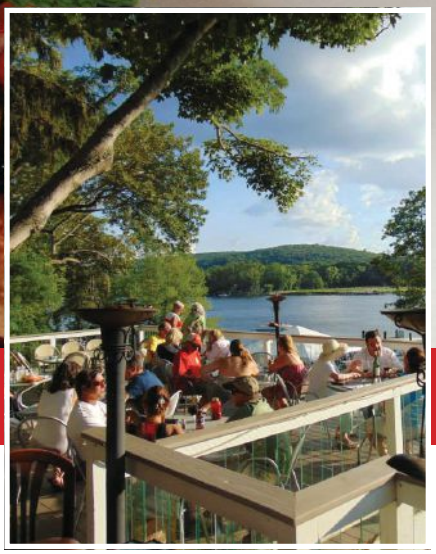
Gelston House Restaurant and Inn, East Haddam

The view from this fine dining establishment on the banks of the Connecticut River not only gives one a stunning panoramic of the mighty river but also seems to provide a peek back in time at the way things once were or at least we'd like them to have been. Close by and within full view is the ornate Goodspeed Opera House, built in the 1800s. Nearby, albeit *not* within view, is Gillette Castle and the Chester-Hadlyme Ferry, which has served (in one form or another) those seeking to cross the river since 1769.

The large outdoor dining area at Gelston House is covered from the elements by an awning and guests can enjoy items from the pub menu. If you want something more formal, dine inside in the main dining room, which still offers nice views of the river thanks to floor-to-ceiling windows.

Favorites here include rack of lamb, Kobe beef burgers, Chilean sea bass and duck à l'orange. Each is best enjoyed with a pinch of nostalgia.

(860) 873-1411, gelstonhouse.com



BLUE OAR: PHOTO BY MARA LAVITT/NEW HAVEN REGISTER

Blue Oar, Haddam

Outdoor dining seekers will discover a riverside gem on the Connecticut River with this cash-only seafood summertime haunt. The website advises guests to "act like a regular and succumb to the reggae, amazing food, and river breeze," at this BYOB establishment that also encourages guests to "(if applicable) bring your own boat."

You can enjoy warm weather delicacies like hot and cold lobster rolls, salads, ribs and a variety of fresh-caught fish. One thing you won't find is any French fries or other grease-filled offerings. "We don't fry food, everything is made fresh on the grill," says Jody Reilly, who

Fresh Salt, Saybrook Point Inn

opened the restaurant 19 summers ago with her husband Jim. The policy started out of necessity, as the location's small kitchen didn't allow space for a deep fryer, and continued because it just seemed to work.

Though there are spaces for boats to dock at the Blue Oar, Reilly says these days the majority of guests arrive by land because "river traffic has slowed down." But no matter how you get there, once you drop anchor at the Blue Oar, prepare for river livin' to take over.

(860) 345-2994, blueoarct.wix.com

Shoreline East

Fresh Salt, Saybrook Point Inn

The dining room at the seafood restaurant Fresh Salt has one of the most gorgeous locations in Connecticut. It looks out at the broad expanse of water where the Connecticut River flows into Long Island Sound, and the setting inspires dishes like the Jonah Crab-Avocado Salad, whose menu description says it comes with grilled watermelon "steak", jicama and plantain.

We tasted the entire spring menu not long ago and especially loved the sweet pea risotto with Stonington pink shrimp, and the Point Judith calamari stuffed with artichoke and crabmeat and served amid a Valencia paella with mussels. The enjoyment factor for those dishes and everything else gets a seasonal enhancement in the summer, when you can dine outside on the patios—and even a raised deck—at the Saybrook Point Inn. It really doesn't get any better than that.

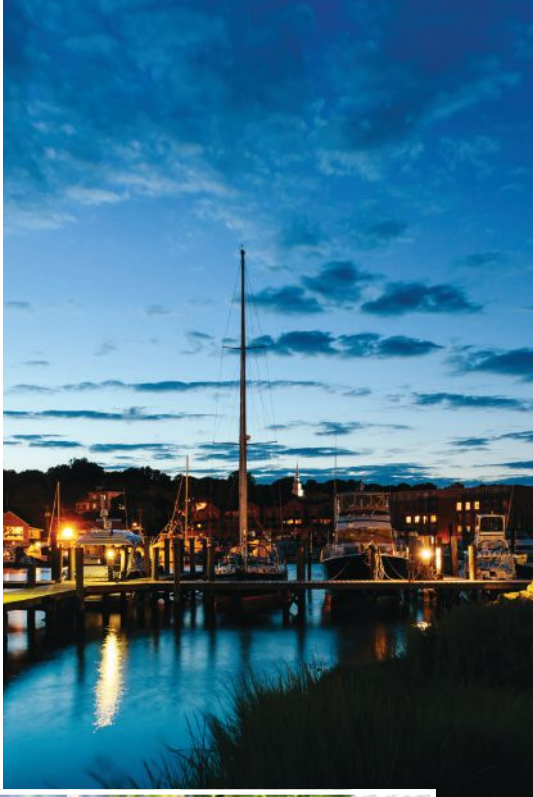
(800) 243-0212, saybrook.com

The Wharf Restaurant at Madison Beach Hotel, Madison

With a wrap-around deck overlooking the Long Island Sound, The Wharf Restaurant at Madison Beach Hotel offers some of the most impressive sunset views in the area. When the weather is a little chillier, overhead heating lamps allow the al fresco dining to continue. The hotel's restaurant is open for breakfast, lunch and dinner to both hotel guests and those just looking for a great farm-to-table meal in a spectacular location.

Start your day with a gourmet breakfast or end it with a dessert made in the in-house pastry shop. For those meals in between, the treasures of the Atlantic Ocean feature prominently on the menu. Diver scallops, grilled Atlantic swordfish, crispy skin Faroe Island salmon and steamed Maine lobster are just a few options "of the sea."

If the land is more your taste, try the restaurant's lamb loin chops, beef tenderloin, rib-eye steak frites or roasted GourmAvian



(above) Madison Beach Hotel;
(right) Oyster Club, Mystic

Farm chicken breast. Soups, salads, appetizers and fresh raw bar will help round out your meal at The Wharf.

When you're satisfied, enjoy a post-meal cocktail, beer or glass of vino off the extensive wine list at the hotel's Port Bar.

(203) 245-1404, madisonbeachhotel.com

Oyster Club, Mystic

Travel + Leisure named the Oyster Club one of its Best Oyster Bars in America in 2014, and with a focus on sourcing ingredients from "farmers, fisherman and artisans, most of whom make their home both inland and along the coast of Connecticut, Rhode Island and Massachusetts," the seafood and other cuisine at the Oyster Club is some of the best in Connecticut.

And then there's the "secret" outdoor space that ups the ante. It's called The Treehouse, and the restaurant's website perfectly sums up its appeal: "Tucked away in the trees with views of the Mystic River, the Treehouse is an outdoor bar and deck, where smoke and fire meet the ocean. Oyster Club's take on a traditional New England summer shack, we feature everything that makes New England in the Summer the Greatest place on Earth… raw oysters, whole lobster, fried clams, grilled fish and the best in seasonal cocktails, crisp wines and frosty beers. Combined with a light breeze and rosy sunsets, you've got perfection. Cheers!"

(860) 415-9266, oysterclubct.com

Red 36, Mystic

This relatively new restaurant is blessed with the perfect location at Seaport Marine right on the water. You walk on a dock to get to Red 36!

Needless to say, the outdoor experience is first-rate, and not just because the views and the town of Mystic are gorgeous. The food at Red 36 is also gorgeous, and while the location feels a bit seafood rustic/casual, the cuisine has a delicious sophistication. Sure there's a raw bar and clam chowder, but there's also a menu of grilled flatbreads, appetizers like crispy fried oysters with cucumber kim-chee and ginger vinegar, and entrées like paella-style risotto with shrimp, clams, mussels, chorizo sausage, roasted chicken, peas, oven-roasted tomatoes and creamy saffron risotto, and truffle mushroom ravioli with seared scallops, asparagus, sweet potatoes, shiitake mushrooms, pancetta and sherry wine butter.

(860) 536-3604, red36ct.com

Abbott's Lobster in the Rough, Noank

Founded in 1947 Abbott's Lobster is a waterfront restaurant located on the Mystic River in Noank. It's a seasonal operation that opens each May.

There's indoor seating, but the entire appeal here is the terrific waterfront setting with lots of outdoor seating—that and fresh delicious seafood, which ranges from classic lobster dinners to lobster rolls in varying sizes, chowder, steamed clams, crab cakes,

MADISON BEACH: PHOTO BY DOM MIGUEL PHOTOGRAPHY; OYSTER CLUB: PHOTO BY AMMA POZZI

(above) Red 36, Mystic;
(bottom right) L'Orcio, New Haven

freshly shucked oysters and more. Save room for a brownie sundae for dessert.

(860) 536-7719, abbottslobster.com

City Solitude

L'Orcio, New Haven

In a city filled with authentic Italian eateries, L'Orcio on New Haven's State Street sets itself apart with its familial atmosphere and secluded outdoor space. Dining al fresco here won't relegate you to a cramped table on a crowded sidewalk.

An expansive patio covered by a wooden trellis is tucked behind the restaurant, which was once a single-family home. Privacy is in ample supply here. No overwhelming street noise. No gawking onlookers. "Outdoor dining has transformed our business," says owner Alison De Renzi. "It's very charming for people. When they get back there they say, 'Whoa, this is special.'"

When opening L'Orcio over a decade ago, De Renzi and her husband Francesco d'Amuri, the restaurant's chef, aspired to create a welcoming environment where patrons can enjoy a homemade Italian meal with their families. They drew inspiration from their travels through Italy when creating the menu, which is stacked with all of their favorites—pillow-like gnocchi alla vodka, tender grilled New Zealand baby lamb chops, raviolis filled with sausage and broccoli rabe, ragu and much more.

There's a little something for everyone here, and it's all affordable. "It's a personal story," says De Renzi, "And we take a lot of pride in what we do."

(203) 777-6670, lorcio.com

For Jet Setters

121 Restaurant at OXC, Oxford

Offering one of the more unusual fine dining experiences in the state, 121 Restaurant at OXC is located directly adjacent to tiny Oxford Airport, which means you can sit on the patio and watch private planes and even small jets take off and land while you eat. Unlike its big-city counterparts, Oxford Airport is tucked into the rolling, verdant hills of the Naugatuck Valley, providing a pleasing panoramic view even when the planes aren't coming and going.

The fare here skews toward "American favorites" as it's described—a range of gourmet appetizers, sandwiches and salads—and there's also a wood-fired pizza bar that turns out (thin crust) specialties like the fig pizza (with prosciutto, blue cheese and mozzarella), Joe Jr.'s BBQ chicken (chicken, cilantro, bacon, caramelized onions, smoked mozzarella) and the Pizza Bianca (house-made mozzarella, garlic, basil, extra virgin olive oil, Sicilian sea salt). The restaurant offers special dinner entrées such as hangar steak (of course), braised short ribs, grilled rib-eye and tempura soft shell crab.

And if you don't want to drive and you have the means, you're welcome to fly in!

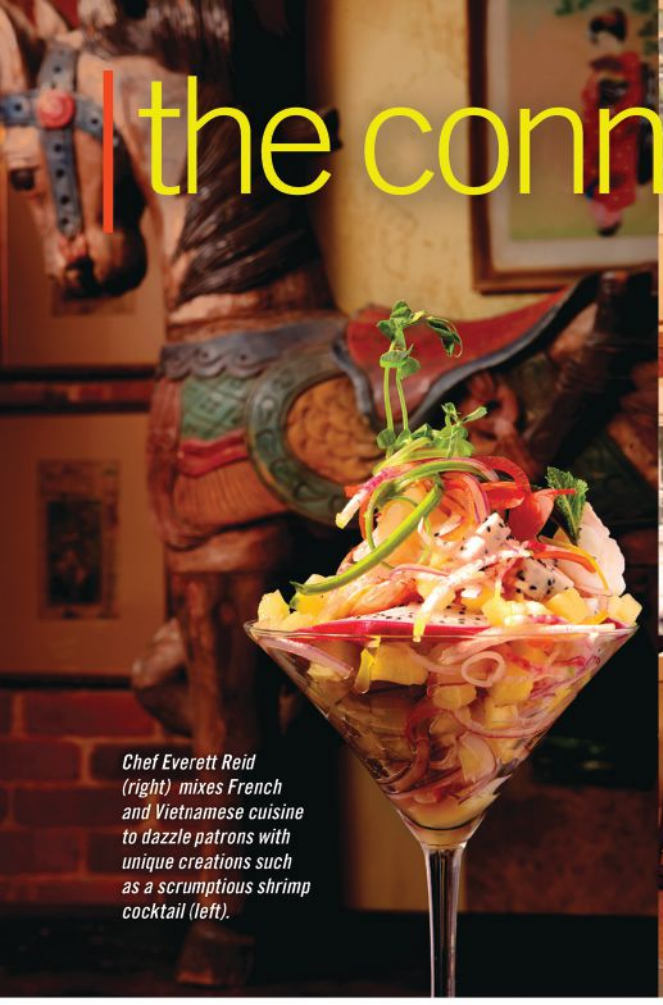
(203) 262-0121, 121restaurantgroup.com/oxc/

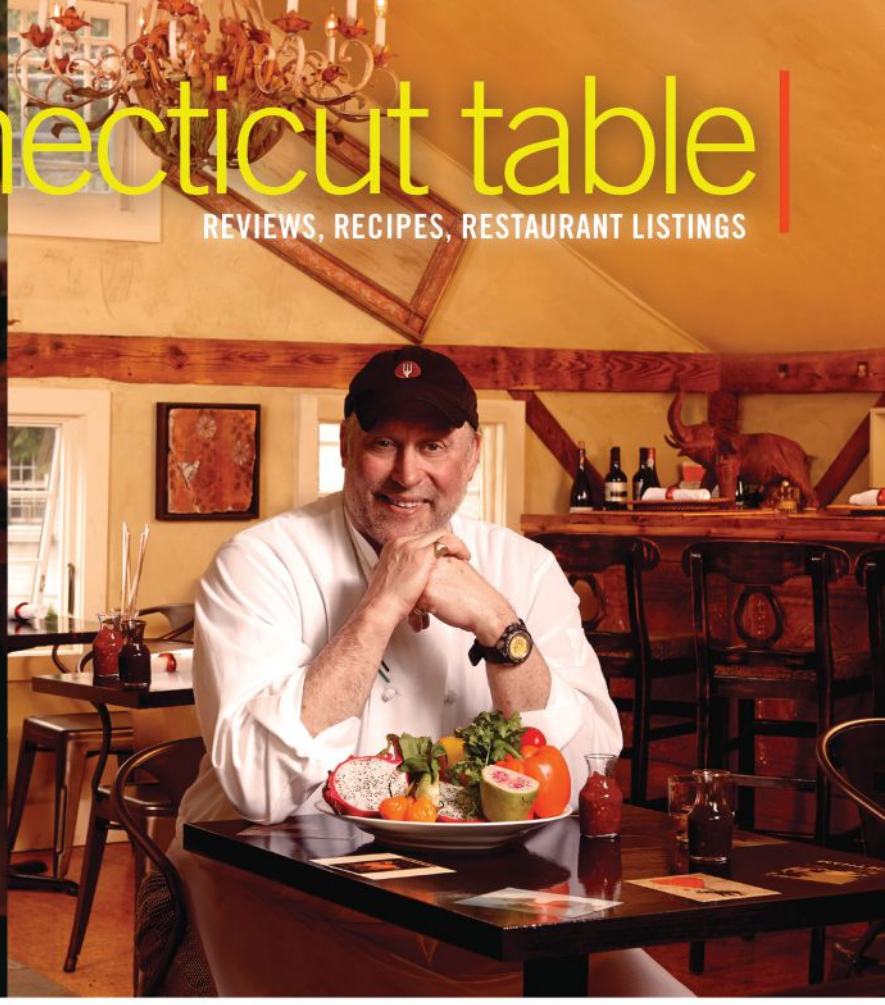
Par for the Course

Connecticut has an abundance of great golf courses that also offer delicious gourmet cuisine—and many of those are also a hole-in-one when it comes to providing a scenic outdoor dining experience.

- **Monty's River Grille at Great River Golf Club in Milford has a wrap-around veranda that overlooks several holes; the cuisine is American-International and there's regularly live music and special events like homemade grilled pizza night. *(203) 701-0051, greatrivergolfclub.com***
- **On the Rocks at Fox Hopyard Golf Club in East Haddam also has a wrap-around porch, perfect for enjoying American-fusion cuisine while gazing out on an award-winning course. *(860) 434-6644, otrrestaurant.com***
- **Lion Four Tavern at Tower Ridge Country Club in Simsbury offers the beauty of Talcott Notch and Heublein Tower as a backdrop for its stone and brick patio. *(860) 651-9393, lionfourtavern.com***
- **Jesse Camille's in Naugatuck features classic American, Italian and pub favorites plus an awning-covered patio that provides great views of Hop Brook Golf Course. *(203) 723-2275, jessecamilles.com***

L'ORCIO: PHOTO BY CATHERINE AVALONE/NEW HAVEN REGISTER; RED36: PHOTO BY KRISTIN TEIG





Chef Everett Reid (right) mixes French and Vietnamese cuisine to dazzle patrons with unique creations such as a scrumptious shrimp cocktail (left).

The Exotic Elephant in the Room

BY ELISE MACLAY

GOOD ELEPHANT BRINGS VIBRANT FRENCH-VIETNAMESE CUISINE TO A COZY COUNTRY HIDEAWAY.

Good Elephant ★★½ **[Very Good-Superior]**
Chester

The five elemental flavors that govern Vietnamese cooking—spicy, salty, sour, bitter, sweet—flit through Chef Everett Reid's repertoire like birds set free from the bonds of tradition and geography. Searing curries spiked with galangal root and chilies share pride of place with soothing sweet treats like a rum-laced coconut ice cream milk shake, all set against a French connection that floats in the air like a romantic memory.

The story begins with a man and a woman, Americans in Paris, at a small café on the Rue de Verneuil. Clichés happen, but this one broke ranks.

Everett and Linda Reid are restaurateurs and the café was Vietnamese.

As Linda Reid tells the story, "It was French and yet it wasn't, just as it wasn't only Vietnamese; nor was it simply spicy and sweet. At Tan Dinh in Paris, we first encountered the vibrancy of the flavors of Vietnam and the sublimity of pairing them with French techniques, and the question, 'Can we do this?' began to simmer within us."

It continued to do so over the years as the Reids sought opportunities to experience fine Vietnamese cuisine wherever they traveled. In the U.S., Everett, a classically trained chef, and his accomplished sous chef spent many hours researching and experimenting, visiting Asian markets and studying restaurants like Bricolage in Brooklyn and Charles Phan's famous Slanted Door in San Francisco. They even met with Vietnamese nuns at Holy Apostles College in Cromwell.

Now six years after opening their French bistro-style Restaurant L&E in Chester, the Reids have opened Good Elephant, a Vietnamese eatery on the second floor. A separate entrance on Main Street, through the yellow door and up a narrow flight of stairs, gives the place a deliciously clandestine feeling, like a secret club—which it well might be, in an attic room with a tiny bar tucked under the eaves, artfully furnished with a discriminating traveler's collection of curious treasures.

On a Saturday night every seat was taken and there was so much chatter and laughter it seemed as if one big party was going on. The mood was relaxed and festive. We succumbed and enjoyed.

While we were studying the menu, the kitchen sent out a refreshing amuse-bouche—a tiny slice of sushi-grade tuna, gorgeously fresh, about the size of a large postage stamp, garnished with diced fresh pineapple, watermelon radish shavings and litchi purée. A hint of what was to come.

Even a rice cake was a revelation, mixed with an abundance of peekytoe crab, topped with crispy scallions, garnished with tissue-thin slices of pickled cucumber and a swirl of gingered lemongrass aioli.

Everyone around us seemed to be ordering steamed clams so we did too. At least a dozen arrived, fresh and perky, shells open, in a black lacquer bowl deep enough to hold an ample supply of not-to-be-missed white wine, cilantro, ginger and chili butter sauce.

Of course, there was pho. One made with chicken, one made with tofu, both best-of-kind. And spring rolls, either beef or vegetarian.

JEFF KAUFMAN

Most fun was a tiny, starter-size báhn mì made with pork meatballs, bean sprouts, daikon and sweet dried papaya on a rice flower bun.

My favorite entrée, five-spice duck, a showy, trophy-wife sort of dish with a cute name (Ducky Duck), was coated and perfumed with herbs and spices and Asian mystery. It was served in a big bowl of noodles laved with a spicy broth—which, for me, overpowered the duck's subtlety. So I ate every morsel of the duck balanced with a small portion of noodles. Schuyler, the fire-eater at the table, eagerly claimed the rest.

Vietnamese BBQ spare ribs were wildly spicy, too, but in such a tantalizingly good way, I ate more than my share of two giant slabs and nibbled each rib down to the bone. Under a crispy layer of grill-glazed sauce, these ribs would be prizewinners in any contest.

On a lighter note, pan-fried red snapper cooled things down pleasantly with pineapple, Chinese celery and fresh squid. Pan-fried skate was a special of the day, a simple preparation spotlighting the freshness of the fish and its delicate flavor. Mild (some might say bland), it provided a welcome balance for the mostly spicy menu.

Vietnamese chicken curry, a case in point, was a fiery blaze of exotic tropical heat—galangal root, chilies and turmeric in a bright orange sauce poured over a good-sized piece of chicken on the bone. Yes, there were lots of pretty little plates here but there were generous portions, too. Equally pretty.

More than satisfied, we moved on to dessert. The list is surprisingly short, perhaps because so many after-dinner libations are available: exotic cocktails like Jungle Bird, Red Lotus and Lychee Bellini; French wines; imported beers; and tea, of course, including green artichoke.

But don't miss the three house-made desserts that made Good Elephant's carefully-curated final cut: A tangy sorbet of pineapple, ginger, mint and dragon fruit syrup; an intense lemongrass and ginger pot de crème with candied ginger brittle; and the aforementioned mystical magic milk shake made with coconut ice cream, spiced rum, coconut milk and peanut cookie dust.

Contemporary Vietnamese cuisine like this—sophisticated, saucy, with more than a soupçon of French flair—is more often encountered in Paris, Ho Chi Min City, New York or San Francisco. But Connecticut is in luck. Voilà! Good Elephant is here.

Good Elephant at Restaurant L&E
59 Main St., Chester
(860) 526-5301, goodelephantcafe.com

Dinner: Wed. to Sat. 5:30 to 9 p.m. Price range: appetizers $9 to $12, entrées $17 to $25, desserts $6 to $7. Major credit cards.

Good Elephant puts exotic spins on a variety of dishes including (clockwise from top left): Lemon Grass Pot de Crème; steamed butter clams, Vietnamese barbecued spare ribs; and crispy rice cake with crab.

JEFF KAUFMAN

Craft Beer Havens With Good Food

@ the Corner

To the uninitiated, the term "beer bar" might sound redundant. After all, don't almost all bars have beer? And isn't calling one a "beer bar" like calling a dining establishment a "food restaurant?" The answer is yes and no. While the majority of bars have beer, not all bars have great beer.

Connecticut has seen more than six new breweries open this year and, as the number of local breweries has increased, so has the public's thirst for specialty beer. Consequently, quality suds have become available in unexpected places, from sports bars to catering halls.

But there are certain establishments where beer is the undisputed king. At these true beer bars, each beverage is examined with the care of an antiques appraisal and employees scour local, national and international offerings for the best brews.

Here is a six-pack of Connecticut beer bars, chosen not only because these establishments are passionate about beer but also because they employ a similar craft-first attitude to the food they offer.

@ the Corner, Litchfield

A recent review of @ the Corner Restaurant & Pub in *The New York Times* provided a sense of Executive Chef Brendan Martin's commitment to local ingredients and his ambition to serve truly fine food. But the *Times* barely mentioned a prominent aspect: This is a haven where the craft food goes hand-in-hand with craft beer.

@ the Corner has 16 craft beers on tap, many products of the craft beer brewery takeover of Connecticut. This was one of the first places where the terrific saisons and sour beers of the new Kent Falls Brewing Company flowed from taps, and on the Friday evening we visited there was a fresh keg of New England Brewing Company's Gandhi-Bot double IPA (DIPA) going fast. Stony Creek Black Ale (nitro line) was recently on the list, along with Sixpoint Gorilla Warfare Coffee Porter, Jack's Abby Calyptra, Maine Lunch IPA and Firefly Hollow Cone Flakes DIPA.

It's always a list with balance—and it's the food you pair with the beer that gives @ the Corner destination status. Chef Martin's gorgeous farmstead cheeses and charcuterie plates (the restaurant does single brewery beer-and-cheese events) are great complements for craft beer, as are formal dining entrées like New York strip steak, coffee-braised veal shank and lamb rack chops.

Where the beer and food pairings really shine is on the pub menu—and in the pub setting that's among the multiple spaces created within a historic brick building. We enjoyed Stony Creek Brewery Sun Juice, Maine Brewing Company Peeper IPA and Gandhi-Bot with bison chili, made with slow-roasted meat from Mohawk Farm in Goshen and served with homemade tortilla chips.

There are also lots of great burgers, wings, short ribs, fish-and-chips and more.

As the evening wore on, the dinner crowd vanished but the pub was humming with folks enjoying the food, the beer and the live music. Watch for the latest events, news and updates at facebook.com/athecorner.

(860) 567-8882, atthecorner.com

Eli Cannons Taproom, Middletown

In American craft beer years, this is an ancient watering hole. It opened eons ago, way back in 1994, when the craft beer movement was in its infancy. Samuel Adams Boston Lager, one of the first craft beer successes, was a mere decade old and featuring specialty brews was far from a trendy business model.

"I've heard stories from when Eli's first opened about Bud and Coors reps coming in here and telling the owners that it would never work and they would be out of business in six months," says Rocco LaMonica, Eli's general manager. "Now those same breweries that were saying we wouldn't survive are out there buying up all the craft brands."

Eli's is still a mecca for craft beer lovers and pours a variety of the finest hop- and malt-flavored beverages from breweries in Connecticut and beyond. The bar features 36 lines of rotating craft goodness and goes the extra mile to secure quality brews (staff members make weekly trips to Beer'd Brewing Co. in Stonington to pickup kegs of the sought-after beer).

Eli's also has a spunky personality that is all its own; there's an Alt Rock surfer vibe that is refreshingly unpretentious, and it's home to more tattoos than facial hair. You can sit inside, in a dark but inviting bar, or chill outside in a beach-themed lounge complete with sand and Adirondack chairs.

Eli's has a weekly Tuesday Night Tastings series in which various breweries host tastings at the bar, plus many other events including an annual beer fest (scheduled for Aug. 3).

When it comes to food, customer favorites include the famous nachos, chicken wings (there's 20 custom sauces), the Classic Cannon burger and the blackened chicken wrap.

The place also embodies the best in craft beer camaraderie and it's hard to stop in without striking up a conversation. "Craft beer is a gateway to building friendships," LaMonica says. "I have seen many a friend made over a pint—too many to count."

(860) 347-3547, elicannons.com

The Cask Republic, New Haven & Stamford/The Ginger Man, South Norwalk & Greenwich

This family of American taverns has been quenching Connecticut's thirst for high-quality beer, spirits and upscale bar food for more than a decade. Each of the four locations is a go-to bar for eating, drinking and merry-making. Long tables and communal seating encourage conversation and make Cask and Ginger Man the perfect places to meet old friends and make new ones.

What's a good bar without something delicious to sip on? Here beer (and really everything else) is taken very seriously. "Beer is extremely important to who we are," says Norman Macdonald, general manager at Cask Republic, New Haven. "We like to set ourselves apart from the rest with our extensive beer list, attention to detail and rare beers you will not find anywhere else."

The drink menus differ slightly between

locations, but generally you'll find around 53 beers on tap at each place, with each having its own staples—in New Haven, for example, that's Allagash White, Rodenbach Grand Cru, Dogfish Head 90 Minute, New England Sea Hag and Franziskahner. Taps rotate regularly, keeping choices fresh for drinkers.

"We work closely with our local breweries, distributors and importers to make sure we always have something new and interesting for our guests," says Macdonald.

You will also find an impressive spirits menu at each restaurant with some top-notch craft options. Or perhaps you're in the mood for a specialty cocktail. They have that, too.

With all those libations to sample, you're sure to work up an appetite. Fortunately, the food at Cask and Ginger Man is just as impressive. A modern American twist is given to items from around the world. Try gems like warm Bavarian soft pretzels, apple wood-smoked bacon mac-and-cheese or brown butter-spiced kettle corn. Sandwiches, salads, large and small plates are covered in delicious fashion. Not sure what to get? The Cask Republic Burger never disappoints.

skalrestaurants.com

J. Timothy's Taverne, Plainville

Since 1789, this tavern has served fine food and spirits, and if you do the math, that's 226 years of pleasing customers, which is more than enough time to figure out the simple formula that keeps them coming back: a diverse and delicious menu plus a variety of tasty libations. Add in a handsome Colonial-inspired space that includes six dining rooms and six fireplaces as well as a good-sized pub that features a cozy loft space, and that equals success.

J. Timothy's has 24 tap lines that rotate local and national craft brews and nearly 30 bottled/canned beers, including specialty Belgian-style offerings. Connecticut products figure prominently; dedicated lines include Relic Brewing, Firefly Hollow and New England Brewing. Also regularly available are beers from locals Back East Brewing, Beer'd, Black Hog, Olde Burnside, Overshores and Thomas Hooker. Oh, and beers are poured in 19-ounce dimpled mugs—an extra few sips!

J. Timothy's

In addition to the selection, J. Timothy's has staff members who are certified beer servers via the beer professional Cicerone program.

Of course, drinks are half the equation. J. Timothy's boasts award-winning wings, serving more than 200 tons annually. For aficionados, the wings are served "dirt"-style where each one is sauced, fried and then sauced again, making for a crispier treat. Wings are available in original Buffalo, honey gold bbq, teriyaki and sweet red chili flavors.

Other appetizers range from potato skins and nachos to coconut mussels and butternut squash ravioli. There's a full complement of sandwiches and burgers, plus tavern favorites—steaks, prime rib, fish and chips, baby back ribs—and specialties like eggplant caprese, Southwestern swordfish and pomegranate pork filet medallions.

(860) 747-6813, jtimothys.com

Coalhouse Pizza, Stamford

At first glance, Coalhouse Pizza doesn't look like a world-class beer bar. With its bright lighting and images of famous musicians on the walls, it seems more like a fun place to grab an excellent pizza with the family (which incidentally it also is) than a place that can make a beer nerd's eyes light up.

But don't let first impressions fool you. Coalhouse has an epic beer list and passion for craft that can go toe-to-toe with the hippest of dimly lit hipster bars. The bar and restaurant currently features 52 draft lines and will soon expand to 85 lines following the addition of an 850-square-foot bar area that will add more than 150 varieties of bourbon and whiskey.

Owner Gerard Robertson is a passionate beer lover and champion of craft beer. Coalhouse was the first place in Fairfield County to carry Beer'd brews and an early proponent of New England Brewing Co. The place also hosts events from tap takeovers to homebrew competitions to brewer meet-and-greets. Unlike some bars with dozens of draft lines, here the beer is always clean and fresh.

"Every day of the week, year round, we run a $12 pitcher special featuring 10 to 20 different Connecticut craft brewers," Robertson says. "We keep our prices notably less than other craft beer venues because we think craft beer should be available to everyone."

The restaurant's "craft pizza" lives up to the beer—pizzas are cooked at high temperatures that sear in flavor and add a delicious char and smoke taste.

Robertson recommends pairing IPAs with Coalhouse's marinated chicken wings and sauces. He adds wheat beers are "perfect with our 'Bumpin' on Sunset Pizza,'" which features goat cheese, bosc pears, red onions, pistachios and honey truffle oil.

(203) 977-7700, coalhousepizza.com

Westbrook Lobster, Clinton, Wallingford

Michael Lariviere, the proprietor of Westbrook Lobster with his brother Matthew, says it was a bit more of a leap for a classic seafood place to adopt the craft beer gospel than somewhere specializing in burgers and wings.

"I've always kind of been a big craft beer drinker, ever since college," says Lariviere, who has combined good food, a passion for craft beer and a talent for having an engaging social media presence. So it was inevitable that Westbrook Lobster would make the switch from beers like Budweiser and Sam Adams (one Bud tap remains out of respect for the Old Guard demographic) to regional and local beers—even if there was a perception hiccup about a bitter IPA, for example, pairing with sweet lobster meat or other seafood.

Three to four years ago, the taps were converted from national brews to craft beers, and

Westbrook Lobster
Bud Light -Pale Lager 4.2%
Yuengling -amber lager 4.4%
OuterLight Subduction -IPA 6.8%
Stony Creek Little Cranky -Session IPA 4.5%
BluePoint Blueberry -fruit ale 4.6%
Stony Creek Snow Hole 12oz -double red 8.5%
Stony Creek Crimsang 12oz-soured double IPA 9.5%
FireFly Cone Flakes 12oz -double IPA 7.7%
Black Hog Mosaic -american pale ale 5.5%
Two Roads Worker's Stomp -aged Saison 7.5%
2013 Back East Imperial -12oz-Stout 10.5%

recently underwent a Connecticut takeover.

Lariviere says it wasn't an easy transition: "We had to educate a lot more than [other] places had to do."

That education is now complete to the point where Kent Falls Brewing Co.'s saisons and sour beers are doing extremely well because they have flavor profiles geared more toward seafood.

When we visited Westbrook Lobster in Clinton on Memorial Day weekend, the treasured find was just-tapped SUBduction IPA of the new Outer Light Brewing Co. in Groton. And while the logic of pairing it with fried clams strips is easy to see, we had it with an entrée special with shrimp and lemon over angel hair pasta.

The Clinton location tries to offer a craft beer dinner once a month, and Wallingford has a beer-tasting event every month. Stay connected on Twitter via @WestbrkLobster.

(860) 664-9464 (Clinton), (203) 265-5071 (Wallingford), westbrooklobster.com

World-Class Dining Where Kids Are Welcome: Millwright's in Simsbury

BY DOUGLAS P. CLEMENT

In a 2012 *Connecticut Magazine* review, our dining critic, Elise Maclay, bestowed the highest rating of extraordinary on Millwright's in Simsbury and summoned the words of legendary food writer M.F.K. Fisher in declaring her meal "evanescent, unpredictable, and purely heaven sent." *The New York Times* has rhapsodized that the inspired New England cuisine of chef Tyler Anderson "both dazzles and delights," and the esteemed James Beard Foundation credits Anderson—a semifinalist this year for the foundation's Best Chef Northeast award—with "prodigious talent and imaginative vision."

Anderson is one of the most visionary, talented and passionate chefs in the country—an alchemist who transforms bespoke local ingredients into subtle, brilliant, richly cascading flavors that ultimately turn symphonic. Consider his tapioca custard appetizer, which sounds like a dessert but is rendered not only savory by the chef but is infused with a flavor profile that (eyes closed) has you believing you're enjoying clam chowder.

Dining insiders know that Anderson is one of a handful of Connecticut chefs operating on a higher plane, and that Millwright's is the place to go for a stunning meal presented in a comfortable but sophisticated setting that's also historic and gorgeous—the 17th-century Mill at Hop Brook, where the dining room and cozy tavern on the lower level look out over the mill pond and atmospheric waterfall.

So when you're planning to enjoy cuisine like Anderson's seared foie gras (heaven), the sublime tuna tartare with black walnut, chamomile vinegar and Japanese knotweed—opening with Wellfleet oysters and a crisp French white—you definitely get a babysitter and leave the kids at home, right?

"For us not to open our arms to kids

Top right: the dining room at Millwright's, and homemade ice cream.
Above, from top: An adult burger that translates into a kids' version; an artistic entrée; and bread with bespoke butter.

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For more information, see page 62

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Best Overall - Runner Up
Best Italian - Runner Up

throughout this building would be against everything I stand for… Families seeking a fine meal find that sometimes it can be very … discouraging. Your options become quite limited. I have kids (Averi and Gavin, 8 and 11) and I like to eat in nice restaurants. Even if they're eating chicken nuggets, they're still experiencing something different. They feel the difference. They're more interested," says the world-class chef who's also the architect of the Lil-Wright's menu."

At Millwright's, while the kids are enjoying a burger, chicken tenders or grilled cheese with fries, penne pasta with butter or sauce, or mac-and-cheese (just $9, including fruit with yogurt, a beverage and an ice cream cone for dessert), parents can relax and choose a nice wine from the terrific list, and take time to savor entrées like slow-roasted salmon with peas, Green Goddess, salami crumbs and Bernaise vin, quail with foie gras stuffing, apples and turnips, or braised veal with spring onions, enoki mushrooms and turnips. (We enjoyed the Guigal Rosé with the salmon and grilled swordfish with vadouvan curry, roast mushrooms and broth, and barley, a dish that showed off Anderson's talent with textural balance and interplay.)

And there's no need to bring the iPad in case the children start to fidget. They'll be spellbound by the beamed dining room ("We sort of wanted to keep the dining room as more of a 'special' place,'" says Anderson, noting that renovations are coming to make it even more elegant), by the food artistry, and by polite forays downstairs to the tavern.

"When you bring the kids you're creating memories," Anderson says, memories that will have mom and dad wanting to return soon, and often, or to connect with the series of dinners Millwright's is hosting at the Community Farm of Simsbury. The first this season, held June 11, featured James Wayman of the Oyster Club in Mystic. A July 16 dinner features Jamie McDonald of Bear's Smokehouse in Hartford, and Aug. 27 brings Jeffrey Lizotte of ON20.

Anderson has a partnership with the Community Farm. "For us, farm-to-table is more than just going out and buying fresh tomatoes," he says. As summer brings more fresh ingredients, look for dishes like corn chowder with lobster to show up on the menu.

If there's a Millwright's secret it's the private dining space upstairs. "Doing an event here is a neat thing," Anderson says. "The room is certainly unlike anything in the area …. We customize every menu for every group."

Anderson is also part-owner of Millwright's and launched it almost three years ago. He had been at the acclaimed Pip's at the Copper Beech Inn in Ivoryton for four years.

77 West St., Simsbury. Call (860) 651-5500 for reservations or visit millwrightsrestaurant.com.

Harney Tea's Millerton Shop Is a Destination

BY DOUGLAS P. CLEMENT

Like the summer weather, tea is hot. "Tea Culture Blossoms in New York," *The New York Times* reported in a May story, and if the trend suggests images of little old ladies having tea in dusty English cottages, pause and take a different mental sip to see the reality.

Today's tea drinking demographic is flavored heavily with young, empowered women who "don't want to drink their grandmother's tea," says Michael Harney. He and his brother Paul head Harney & Sons, Master Tea Blenders, the company their father, John Harney, launched 30-plus years ago in his basement in Lakeville.

The company has grown from a one-passionate-man operation in 1983 into a global operation with a 90,000-square-foot headquarters, production facility and warehouse in Millerton, N.Y., a new production facility for its ready-to-drink bottled teas in Hudson, N.Y., and 181 employees.

You can explore Harney & Sons online at harney.com, or through Harney's gorgeous catalog, but for those fortunate enough to live anywhere near the magical landscape where New York, Connecticut and Massachusetts meet, the best way to connect is to visit the shop in Millerton—and even take a tour of the production facility.

The shop features a tea tasting bar and a gorgeous retail side full of teas and tea-related gifts and accessories. There's also a charming café, where you can enjoy the "Harney-esque experience of eating food with the tea," as Michael Harney says.

We shopped and dined after a chat with Harney at the headquarters, and a tour of the production facility that revealed how the teas are envisioned, tasted and tested, how they're blended, and how state-of-the art machines create tea bags, or sachets and more, in a process that moves seamlessly from loose tea to finished boxes.

Visit the shop at 13 Main Street in Millerton, a town with a wealth of shopping, dining and lifestyle amenities. The phone number is (518) 789-2121, where you can inquire about scheduling a tour of the production facility. There's a sister shop in SoHo in New York City, at 433 Broome Street. It can be reached at (212) 933-4853.

Opposite page, from top: The curry bowl in the café at the Millerton shop, seating in the café, and a section of the retail shop showing the range of Harney & Sons teas on the shelves in the background.

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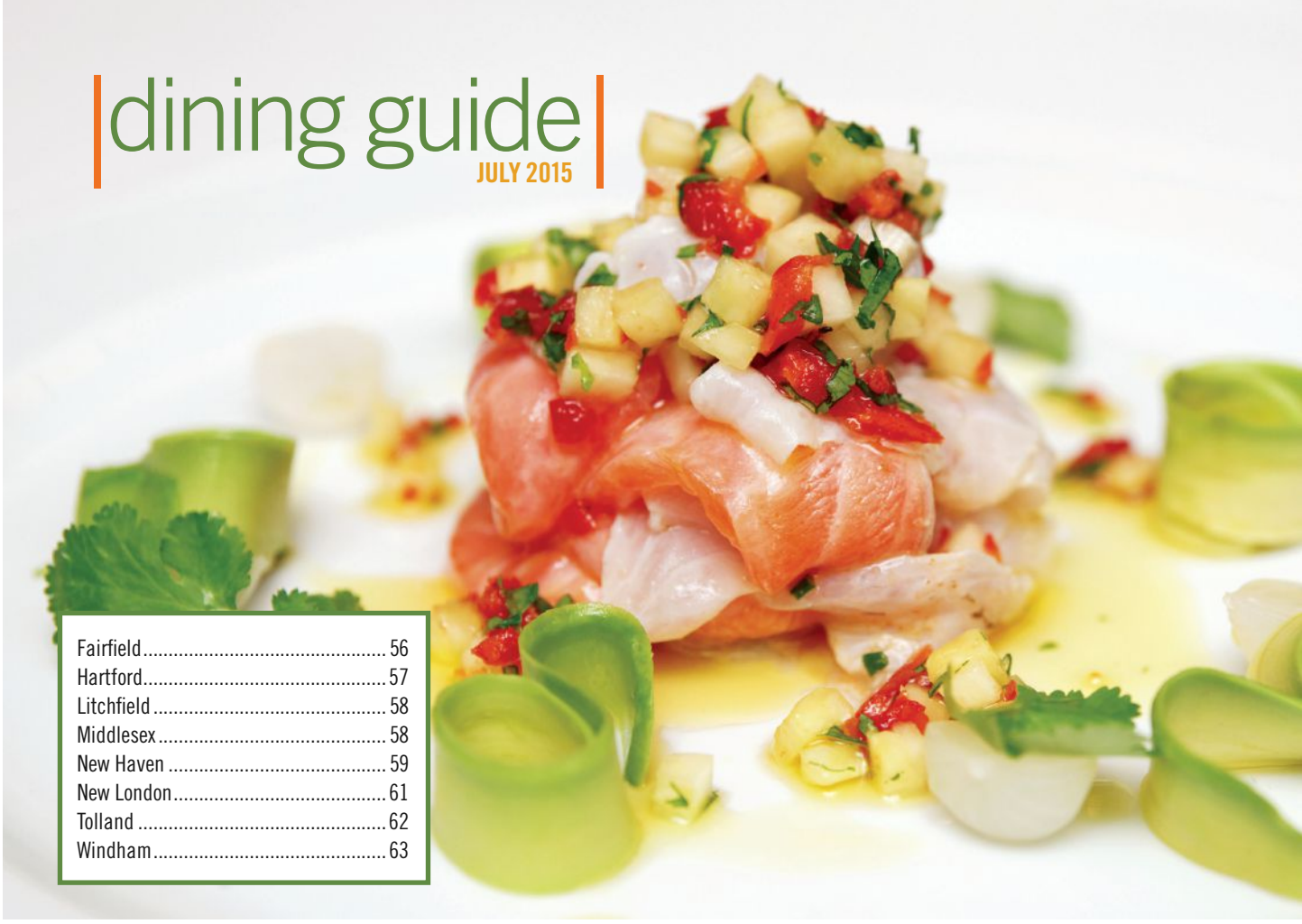
dining guide

JULY 2015



Fairfield 56
Hartford 57
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Fairfield County

Aranci 67 • ***Italian*** Excellent Sorrento-style Italian food made by the former chef at Le Fontane. Menu includes best-in-class pasta dishes. • 7 Main St., Georgetown (Redding), (203) 587-1300 (aranci67.com). Closed Tues. D Mon., Tues.-Sun. L Sat.-Sun., $$, WA

Artisan • ***New England*** A farm-to-table restaurant with New England-inspired seasonal cuisine. • 275 Old Post Rd., Southport, (203) 259-2800 (artisansouthport.com). Open daily. L D, $$, WA

Bernard's • ***French*** Consistently serving perfectly executed seasonal entrées in an elegant country setting. *Wine Spectator* Award of Excellence. • 20 West La., Ridgefield, (203) 438-8282 (bernardsridgefield.com). Closed Mon. L (Tues.-Sun.) D SB, $$$, E, WA

Bloodroot • ***Vegetarian*** Offers a seasonal menu that might include Vietnamese summer rolls, the Bloodroot burger and Mexican mole. • 85 Ferris St., Bridgeport, (203) 576-9168 (bloodroot.com). Closed Mon. L (Tues., Thurs.-Sat.) D SB, $$, WA

Bobby Q's Bodacious Barbeque & Grill • ***Barbecue*** The real deal: BBQ nachos, baby-back ribs, the brisket Reuben, burnt ends and lots more. • 42 Main St., Westport, (203) 454-7800 (bobbyqsrestaurant.com). Open daily. EL D, $$, E, WA

Brasitas • ***Latin Fusion*** Exciting contemporary Latin Fusion cuisine with traditional accents. • 430 Main Ave., Norwalk, (203) 354-7329; 954 E. Main St., Stamford, (203) 323-3176 (brasitas.com). Open daily. L, D, $$

The Capital Grille • ***Steak*** Located in the heart of downtown Stamford this classic-style steakhouse serves dry-aged porterhouse as well as creative seafood dishes like citrus-glazed salmon. • 230 Tresser Blvd., Stamford, (203) 967-0000 (thecapitalgrille.com). Open daily. L (Mon.-Fri.) D, $$$, E, WA

Cesco's Trattoria • ***Italian*** Chef Aldo Chiamulera's new restaurant is a sophisticated riff on an Old World country villa. *Wine Spectator* Award of Excellence. • 25 Old Kings Hwy., Darien, (203) 202-9985 (cescostrattoria.com). Open daily. L D, $$$, WA

Coromandel Cuisine of India • ***Indian*** A wide range of tasty Indian fare is served in a small, tastefully done space. • 25-11 Old Kings Hwy. N., Darien, (203) 662-1213; Coromandel Bistro, 86 Washington St., Norwalk, (203) 852-1213; 68 Broad St., Stamford, (203) 964-1010; 17 Pease Ave., Southport, (203) 259-1213 (coromandelcuisine.com). Open daily. L D SB, $$, WA

Dolce Cubano • ***Cuban*** A high-energy good time at this waterfront stunner. On the menu: Havana Buffalo wings, grilled oysters with tequila and sage butter and classic Spanish paella. • 78 Southfield Ave., Westport, (203) 817-0700 (dolcecubano.com). L D SB LS, $$

Elm • ***American*** World-class chef Brian Lewis makes culinary magic here—with the freshest local, top-quality ingredients—in an elegant minimalist environment. And there's a great Sunday brunch. • 73 Elm St., New Canaan, (203) 920-4994 (elmrestaurant.com). Closed Monday. D SB, $$$, WA [★★★ 11/13]

The Fez • ***Moroccan*** In addition to excellent Moroccan fare—with small plates (kabobs, falafel salad) and large (slow-braised lamb shank, swordfish tagine)—The Fez serves up live music nightly. • 227 Summer St., Stamford, (203) 324-3391 (thefez1.com). Open daily. L (Mon.-Fri.) D LS, $$

Fin • ***Japanese*** Specializes in fresh, imaginative sushi and authentic Japanese cuisine. • 1253 Post Rd., Fairfield, (203) 255-6788; 219 Main St., Stamford, (203) 359-6688 (fin-sushi.com). Open daily. L D LS, $$, WA

F.I.S.H. • ***Seafood*** This mod-elegant restaurant features a variety of excellently prepared seafood favorites and a special section of the menu that lets you choose your fish and how it's cooked. • 245 Bedford St., Stamford, (203) 724-9300 (fishstamford.com). Open daily. L (Mon.-Thurs.) D, $$$, WA [★★★ 7/14]

Frank Pepe Pizzeria Napoletana • ***Pizza*** While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 238 Commerce Dr., Fairfield, (203) 333-7373; 59 Federal Rd., Danbury, (203) 790-7373 (pepespizzeria.com). Open daily. L (Mon.-Fri.) D, $, WA

Gabriele's Italian Steakhouse • ***Italian*** Gabriele's is large and luxe, so are the steaks, which include filet mignon served on the bone, Wagyu and bone-in porterhouse. • 35 Church St., Greenwich, (203) 622-4223 (gabrielesofgreenwich.com). Open daily. D, $$$

Geronimo Tequila Bar & Southwest Grill • ***Southwestern Fusion*** A mix of traditional Native American, Mexican, Spanish and Anglo-American fare, with bold flavors and authentic ingredients. • 2070 Post Rd., Fairfield, (203) 955-1643 (geronimobarandgrill.com). Open daily. L D LS, $$ [★★ 7/13]

The Ginger Man • ***American*** A New England-style tavern with 52 beers on tap (and 80 in bottles), burgers, brick-grilled duck and New York strip. • 64 Greenwich Ave., Greenwich, (203) 861-6400; 99 Washington St., South Norwalk, (203) 354-0163 (gingermangreenwich.com; gingermannorwalk.com). Open daily. L D LS SB, $$, WA

Joseph's Steakhouse • ***American*** Known for a New York-style steakhouse experience with gems such as prime dry-aged beef and its porterhouse steak for two. • 360 Fairfield Ave., Bridgeport, (203) 337-9944 (josephssteakhouse.com). Open daily. L (Mon.-Fri.) D, $$$, WA

l'escale • ***French*** A stylish, romantic dining room overlooking Greenwich Harbor that serves superb Provençal cuisine. • 500 Steamboat Rd., Delamar Greenwich Harbor, Greenwich, (203) 661-4600 (lescalerestaurant.com). B L D LS SB, $$, WA

Liana's Trattoria • ***Italian*** Liana DiMeglio's homemade pastas and sauces pack 'em in at this cozy little gem. • 591 Tunxis Hill Rd., Fairfield, (203) 368-1235. Closed Sun.-Mon. D, $$

Little Pub • ***American*** Great food, generous drinks, seasonal menus and a lively pub atmosphere where you'll feel right at home. • 59 Ethan Allen Hwy., Ridgefield, (203) 544-9222 (littlepub.com). Open daily. L D, $$

Market Place • ***American*** Featuring American farm-to-table cuisine with a locally sourced menu. • 33 Mill Plain Rd., Danbury, (203) 616-5836 (marketplacedanbury.com). Open daily. L D LS, $$, WA

Match • ***American*** The farm-fresh, seasonal menu at this upscale SONO restaurant changes daily but always offers something intriguing. • 98 Washington St., South Norwalk, (203) 852-1088 (matchsono.com). Open daily. D L (Wed.-Fri.), $$$

Ondine • ***French*** Serves classic French dishes such as duck foie gras with rhubarb-and-fig compote. One of the classic Fairfield County restaurants. • 69 Pembroke Rd. (Rte. 37), Danbury, (203) 746-4900 (ondinerestaurant.com). Closed Mon.-Tues. D SB, $$$, WA

Pink Sumo • ***Sushi*** Sushi and other Japanese specialties are served in a sleek atmosphere along with sake and cocktails. • 4 Church La., Westport, (203) 557-8080 (pinksumoct.com). Open daily L D LS (Fri.-Sat.), $, WA

Pho Vietnam • ***Vietnamese*** A family-owned restaurant serving authentic Vietnamese food with fresh produce, choice meats and seafood. • 56 Padanaram Rd., Danbury, (203) 743-6049 (rivebistro.com). Open daily. L D, $$, WA

CONNECTICUT Magazine's restaurant listings are presented as a service to our readers. Information on specialties, prices, etc., was supplied by the restaurateurs. Space limitations in this guide prevent us from describing every restaurant in the state; omission is not intended to reflect upon the quality of an establishment. The listings include restaurants we know and love, and those recommended to us by our readers. Advertisers are guaranteed inclusion in the month they advertise. Restaurants reviewed after January 2013 are listed with our critic's ratings (poor; fair; ★ good; ★★ very good; ★★★ superior; ★★★★ extraordinary). Average entrée prices are based on dinner entrées: $—inexpensive (under $15); $$—moderate ($15-$25); $$$—expensive (over $25). This guide is updated regularly, but it is suggested that prices and hours be verified by phone. B (Breakfast); L (Lunch); D (Dinner); LS (Late Supper); SB (Sunday Brunch); E (Live Entertainment); WA (Wheelchair Access)

© KONDOR83/ISTOCKPHOTO–THINKSTOCK

Rive Bistro • ***French*** Serves up the classics—steak frites, moules Provençal, croque monsieur, frisée aux lardons and tarte tatin. • 299 Riverside Ave., Westport, (203) 557-8049 (rivebistro.com). Open daily. L D SB, $$, WA [★★★ 7/13]

The Spinning Wheel • ***American*** Enjoy a quintessentially New England-inspired menu with seasonal specials, local and homegrown accents, and modern adaptations of traditional comfort dishes. This classic style pub has 12 types of beer on tap, a rum-inspired drink menu and is housed within a newly renovated historic saltbox style house that dates back to 1742. • 109 Black Rock Tpke., Redding, (203) 664-4000 (swredding.com). Open daily. L (Thur.-Sat.) D $$$, WA

Tazza Osteria • ***Creative Italian*** Try favorites like grilled octopus, hanger steak, meatballs and brick oven pizza in a modern and trendy atmosphere. • 116 Post Rd., Fairfield, (203) 292-8810 (tazzaosteriabar.com). Open daily. L (Mon.-Sat.) D, $$, W

Uberti's Fish Market • ***Seafood*** Specialties include fish-and-chips, stuffed scallops, lobster rolls and deep-fried lobster at this seafood market. • 88 Ferry Blvd., Stratford (203) 377-1429. Open daily. L D, $$, WA

Vespa • ***Italian*** Upscale dining with a frequently changing menu that utilizes local ingredients. • 2 Post Rd., Westport (203) 557-9057, vespawestport.com. D (Mon.-Sun.), $$, WA

Walrus + Carpenter • ***Barbecue*** Sink your teeth into the barbecue offered at this sleek eatery in the Black Rock section of Bridgeport. The customer favorite is the Notorious P.I.G. • 2895 Fairfield Ave., Bridgeport (203) 333-2733 (walruscarpenterct.com). Open daily. L D, $$ WA

Hartford County

Abigail's Grille and Wine Bar • ***American*** A completely remodeled 1780 tavern blending classic charm with upscale casual dining. Try Gorgonzola-topped pork chops or cedar-plank Atlantic salmon. • 4 Hartford Rd., Simsbury, (860) 264-1580 (abigailsgrill.com). Open daily. L (Mon.-Fri.) D SB, $$, WA

Artisanal Burger Company • ***American*** Gourmet burgers are the specialty here but they are only the beginning of the culinary delights diners will experience at the restaurant. • 1436 Pleasant Valley Rd., Manchester, (860) 644-0046 (artisanalburgercompany.com). Open daily. L D LS, $$, WA [★★½ 5/15]

À Vert Brasserie • ***French*** Owned by two chefs who in recent years have been making the Connecticut foodie world sit up and take notice, this restaurant offers beautiful food combined with imagination, perfectionism and zest. • 35 LaSalle Rd., West Hartford, (860) 904-6240 (avertbrasserie.com). Open daily. L D, LS, $$, WA

Barcelona Restaurant & Wine Bar • ***Spanish Mediterranean*** Barcelona's newest location in a popular line of hip, European-style restaurants. • 971 Farmington Ave., West Hartford, (860) 218-2100 (barcelonawinebar.com). Open daily. L (Mon.-Sat.) D LS, $$, E, WA

Bear's Smokehouse Barbecue • ***Barbecue*** Let your inner bear roar at these finger-lickin' good Kansas City-style barbecue joints owned by competitive eating champion Jamie McDonald. • 89 Arch St., Hartford, (860) 724-3100; 2152 Poquonock Ave.,Windsor, (860) 999-3834 (bearsbbq.com). Open daily. L D, $$, WA

Carbone's Kitchen • ***Italian*** Established in 2012, this casual-dining little brother to Carbone's Ristorante uses fresh and local ingredients to prepare old-school Italian classics. • 6 Wintonbury Mall, Bloomfield, (860) 904-2111 (carboneskitchen.com). Open daily. L (Mon.-Fri.) D, $$, WA

Carbone's Ristorante • ***Italian*** This old-school, fine-dining Italian restaurant was established in 1938 and has survived as long as it has for a reason. Dishes include lobster risotto, grilled veal chop and eggplant, chicken and veal parmigiano. • 588 Franklin Ave., Hartford, (860) 296-9646 (carbonesct.com). Closed Sun. L (Mon.-Fri.) D, $$$, WA

Confetti • ***Italian*** Offers Italian American cuisine with a celebratory vibe. Also caters and operates the Big Red Truck food truck. • 393 Farmington Ave., Plainville, (860) 793-8809 (idineconfetti.com). Closed Mon., Tues. D (Wed.-Sun.) SB, $$

Doogie's Hot Dogs • ***American*** Featured on Travel Channel's "Man vs. Food," this road-food way station is home to the two-foot hot dog. Other specialties include burgers, fries, seafood and Philly cheese steaks. • 225 Berlin Tpke., Broad St., Newington, (860) 666-DOGS (doogieshotdogs.com). Open daily. L D, $, WA

Firebox • ***New American*** Firebox boasts a seasonal, Connecticut farm-inspired menu including seared Stonington scallops and Connecticut farm-raised lamb. • 539 Broad St., Hartford, (860) 246-1222 (fireboxrestaurant.com). Open daily. L (Mon.-Fri.) D, $$, E, WA

First & Last Tavern • ***Italian*** Offers authentic Italian cuisine such as salads, pastas and brick oven pizzas in a casual atmosphere. • 939 Maple Ave., Hartford, (860) 956-6000; (bakery cafe) 920 Maple Ave., Hartford, (860) 956-7000; 26 West Main St., Avon, (860) 626-2000; 220 Main St., Middletown, (860) 347-2220; 32 Cooke St., Plainville, (860) 747-9100 (firstandlasttavern.com). Open daily. L D, $$, WA

Fleming's Prime Steakhouse & Wine Bar • ***American*** A premier destination for prime meats and chops, fresh fish and poultry, with a sophisticated wine list. • Blue Back Square, 44 South Main St., West Hartford, (860) 676-WINE (flemingssteakhouse.com). Open daily. D, $$, WA

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Frank Pepe Pizzeria Napoletana • ***Pizza*** While world-famous white clam pizza is the standout, any pie here is worth the wait. • 1148 New Britain Ave., West Hartford, (860) 236-7373; 221 Buckland Hills Dr., Manchester, (860) 644-7333 (pepespizzeria.com). Open daily. L (Mon.-Fri.) D, $, WA

Grants Restaurant, Bar & Patisserie • ***Continental*** A West Hartford institution serving inventive dishes like braised lamb shank, pistachio-crusted Idaho trout and chocolate-caramel opera cake. • 977 Farmington Ave., West Hartford, (860) 236-1930 (billygrant.com). Open daily. L (Mon.-Sat.) D, $$, WA

Joey Garlic's • ***Italian*** Enjoy New Haven-style brick-oven pizzas, fresh-ground burgers, grinders and pasta in a family-friendly atmosphere. • 150 Kitts La., Newington, (860) 372-4620; 372 Scott Swamp Rd., Farmington, (860) 678-7231; 353 Park Rd., West Hartford, (860) 523-5639 (joeygarlics.com). Open daily. L D, $, WA

Max Downtown • ***American*** A Hartford mainstay featuring global cuisine, chophouse classics, a fine wine list and lighter fare in the tavern. *Wine Spectator* Award of Excellence. • 185 Asylum St., Hartford, (860) 522-2530 (maxrestaurantgroup.com). Open daily. L (Mon.-Fri.) D LS, $$$, WA

Max Fish • ***Seafood*** A lively, upscale fish house serving a daily selection of fresh seafood and great steaks. The Shark Bar is more casual, offering lighter fare and Max classics in an up-tempo environment. • 110 Glastonbury Blvd., Glastonbury, (860) 652-3474 (maxfishct.com). Open daily. L (Mon.-Sat.) D LS, $$

Metro Bis • ***American*** The restaurant's got a lovely new home at Simsbury 1820 House, but the focus hasn't changed—classically grounded innovation, seasonally oriented and ever open to a playful riff or two. • 731 Hopmeadow St., Simsbury, (860) 651-1908 (metrobis.com). Closed Sun. L D, $$, WA

The Mill on the River • ***American*** Pan-seared Chilean sea bass and pork chop Milanese are tops at this former gristmill. *Wine Spectator* Award of Excellence. • 989 Ellington Rd., South Windsor, (860) 289-7929 (themillontheriver.com). Open daily. L (Mon.-Fri.) D SB, $$, WA

Millwright's Restaurant • ***American*** Tyler Anderson dazzled us for years at The Copper Beech Inn. Now, he's wowing all comers at this sparkling restaurant. • 77 West St., Simsbury, (860) 651-5500 (millwrightsrestaurant.com). Closed Mon.-Tues. D, $$$, WA

ON20 • ***Contemporary French / American*** Savor panaromic city views and sophisticated atmosphere along with sumptuous seasonal cuisine. • 400 Columbus Blvd., 20th Floor, Hartford, (860) 722-5161 (ontwenty.com). L (Mon.-Fri.) D (Wed.-Sat.), $$ (L) $$$ (D), E

Pit Stop BBQ • ***Barbecue*** Carolina pulled pork and steamed cheeseburgers, plus a feast of homemade sides including cole slaw, soups and chili. • 985 W. Main St., New Britain, (860) 229-4111. Closed Sun. L, $

Republic • ***Gastropub*** Handcrafted beers, boutique wines and small-batch bourbons are offered at this high-end pub. • 39 Jerome Ave., Bloomfield, (860) 216-5852 (republicct.com). Open daily. L (Mon.-Fri.) D LS, $$ [★★½ 10/14]

Ruth's Chris Steakhouse • ***Steak*** Billed as "the steak that speaks for itself" the steaks served at the Connecticut location of this national chain are USDA Prime. In addition, the restaurant utilizes locally sourced produce in its recipes. • 2513 Berlin Tpke., Newington, (860) 666-2202 (ruthschris.com). L (Sun.) D $$$, WA

Salute • ***Italian/American*** It's like a classy party every night at this restaurant, where diners enjoy everything from traditional pasta dishes (including gluten-free choices) to giobatto, a robust chicken-sausage stew in a spicy broth served over fettucine. • 100 Trumbull St., Hartford, (860) 899-1350 (salutect.com). Open daily. L (Mon.-Sat.) D, $$, WA

Shady Glen • ***American*** A dairy bar/restaurant known for cheeseburgers and ice cream. • 840 Middle Tpke. E., Manchester, (860) 649-4245; 360 Middle Tpke. W., Manchester, (860) 643-0511. Open daily. L D, $, WA

Sorella • ***Italian*** A new kid on the block from restaurant pros Billy Carbone and Dan Keller, who own Dish across the street. • 901 Main St., Hartford, (860) 244-9084 (sorellahartford.com). L (Mon.-Sat.) D $$, WA

Tisane Euro-Asian Café • ***Asian Fusion*** The diverse menu is complemented by over 40 specialty martinis and other specialty drinks. Try the Far East nachos, wings trio, Tisane Cobb salad, noodle bowls and espresso steak. • 537 Farmington Ave., Hartford, (860) 523-5417 (mytisane.com). Open daily. L D SB, $, E, WA

Treva Restaurant • ***Italian*** Offers chef-inspired Northern Italian cuisine—bronzino, tagliardi and porchetta—in a warm, rustic and casual environment. Treva's mixologists create a wide range of cocktails. • 980 Farmington Ave., West Hartford, (860) 232-0407 (trevact.com). Open daily. L (Mon.-Fri.) D SB LS, $$

Trumbull Kitchen • ***American*** "Global comfort food" is served at communal tables in the bar or individual tables in the dining rooms at this sophisticated city brasserie. *Wine Spectator* Award of Excellence. • 150 Trumbull St., Hartford, (860) 493-7417 (maxrestaurantgroup.com). Open daily. L (Mon.-Sat.) D LS, $$, E

Vinted Wine Bar & Kitchen • ***Tapas*** This exciting restaurant in Blue Back Square serves 68 wines by the glass along with an ambitious small-plates menu. 63 Memorial Rd., West Hartford, (860) 206-4648 (vintedwinebar.com). Open daily. D, $$, WA

The Willows • ***American*** A suave boîte in the DoubleTree Hotel helmed by star chef Leo Bushey III. On the menu: vanilla-poached lobster, pot-au-feu and pork tenderloin roulade with sun-dried fruit. • 42 Century Dr., Bristol, (860) 589-7766 (doubletree-bristol.com). Open daily 5 to 10. D, $$$, WA [★★★½ 8/13]

Wood-n-Tap • ***American*** Hip, fun eateries known for great burgers and great beer. You'll also love the pizza, pasta, salads and sandwiches. • 99 Sisson Ave., Hartford, (860) 232-TAPS; 1274 Farmington Ave., Farmington, (860) 773-OPEN; 420 Queen St., Southington, (860) 329-0032; 12 Town Line Rd., Rocky Hill, (860) 571-9444 (woodntap.com). Open daily. L D LS, $, WA

Litchfield County

Arethusa al Tavolo • ***New American*** This high-flying country restaurant serves sparkling dishes like butter-poached halibut with crab paella, rack of lamb and a glorious reinvention of Peking duck. • 828 Bantam Rd., Bantam, (860) 567-0043 (arethusaaltavolo.com). Open Thurs.-Sun. D, $$$, WA

Backstage • ***American*** Enjoy casual American fare prepared from scratch—salads and soups, creative small plates, hand-formed Angus patties on house-baked rolls—and 40 beers on tap. • 84 Main St., Torrington, (860) 489-8900 (backstageeatdrinklive.com). Open daily. L D LS SB, $$, E, WA

Carmen Anthony Fishhouse • ***Seafood & Steak*** Carmen Anthony offers an impressive variety of fresh-only seafood, big Maine lobsters (up to five pounds) and thick Black Angus steaks. *Wine Spectator* Award of Excellence. • 757 Main St., Woodbury, (203) 266-0011. Open daily. L D LS, $$$, E, WA

Carole Peck's Good News Cafe • ***New American*** Chef Carole Peck offers original dishes like warm crab taco and chicken tagine. • 694 Main St. S., Woodbury, (203) 266-GOOD (goodnews-cafe.com). Closed Tues. L D, $$

Community Table • ***American*** Chef Joel Viehland offers a seasonal menu using only ingredients grown, raised or foraged within a 200-mile radius. • 223 Litchfield Tpke., Washington, (860) 868-9354 (communitytablect.com). Closed Tues.-Wed. D SB, $$, WA

The Cookhouse • ***Barbecue*** "Slo-smoked" baby-back ribs and pulled pork are the name of the game here. • 31 Danbury Rd. (Rte. 7), New Milford, (860) 355-4111 (thecookhouse.com). Open daily. L D, $$, WA

Gifford's • ***American*** Enjoy a melting pot of a menu that features the flavors of Thailand, Tuscany, Vietnam, Morroco and France, as well as local farm fare. In winter guests can enjoy a fireplace, in summer they can eat outside on an awning-shaded dining terrace. • 9 Maple St., Kent, (860) 592-0262 (jpgifford.com). Closed Mon.-Tues. D, $$$, WA [★★½ 6/14]

The Hopkins Inn • ***Austrian / American*** A country inn with an Old World atmosphere known for wiener schnitzel, backhendl and fresh-caught trout. • 22 Hopkins Rd., Warren, (860) 868-7295. Closed Mon. B L (Tues.-Sat.) D, $$$

John's Café • ***New American*** A popular spot for New American cuisine with a Mediterranean accent: grilled pizzas, ricotta gnocchi and salmon with morels. *Wine Spectator* Award of Excellence. • 693 Main St. S., Woodbury, (203) 263-0188 (johnscafe.com). Open daily. L (Mon.-Sat.) D, $$, WA

Longwood Country Inn • ***New England*** Enjoy fine dining in a historic 1789 inn where the options include lobster bisque, seafood crêpes and roast quail. • 1204 Main St. S., Woodbury, (203) 266-0800 (longwoodcountryinn.com). Closed Mon. L (Tues.-Sat.) D (Tues.-Sat.) SB, $$, WA

The Painted Pony • ***American*** This cozy spot offers a variety of dishes, from prime rib and steak to pasta and pizza. Live entertainment every Thurs. • 74 Main St. (Rte. 61), Bethlehem, (203) 266-5771 (paintedponyrestaurant.com). Open daily. L (Mon.-Sat.) D, $, E, WA

Pastorale • ***French/Mediterranean*** Housed in a 1760s Colonial, Pastorale uses local and organic ingredients in dishes like pan-seared Idaho rainbow trout, chicken paillard and moules marinière. • 223 Main St., Lakeville, (860) 435-1011 (pastoralebistro.com). Closed Mon. D SB, $$, WA

Patty's Restaurant • ***American*** A delightful breakfast experience with generous portions—the menu is influenced by season and might include treats such as raisin French toast or apple, walnut and cranberry pancakes. • 499 Bantam Rd., Litchfield, (860) 567-3335. Open daily. B L $

The Restaurant at Winvian • ***French*** Chef Chris Eddy constantly changes the menu, using simple and seasonal ingredients accented with unusual and fresh findings. • 155 Alain White Rd., Morris, (860) 567-9600 (winvian.com). Closed Mon.-Tues. L D, $$$, WA

River Bistro • ***Mediterranean*** Located on the banks of the Housatonic River, River Bistro offers fine Mediterranean cuisine with a Spanish accent. The house specialties include a variety of tapas and traditional paella. • 300 Kent Rd., New Milford, (860) 355-4466 (riverbistro.net). Closed Mon.-Tues. L (Sun.) D, $$, WA

Salsa Restaurant • ***Southwestern*** Salsa highlights Southwestern cuisine with house-made mild-to-hot New Mexican-style dishes, fajitas, quesadillas and house-made salsas. • 31 Bank St., New Milford, (860) 350-0701. Closed Mon. L D, $, WA

Scarpelli's • ***American*** Since 1936, Scarpelli's has been offering classic comfort foods like chicken parmigiana, meat loaf, fried chicken and fish-and-chips. • 865 Migeon Ave., Torrington, (860) 482-7977 (scarpelliscassiccatering.com). Open daily. B L D, $$, WA

Venetian Restaurant • ***Classic Italian*** Enjoy seasonal specials and traditional fare like house-made pasta, veal dishes, grilled lamb chops, and tiramisu and rum cake for dessert. • 52 East Main St., Torrington, (860) 489-8592 (thevenetianrestaurant.com). Closed Tues. L (Mon.-Sat.) D, $$, WA

The Village Restaurant • ***American*** A historic pub and restaurant in the heart of Litchfield. Veal Bartalucci, Parmesan-and-horseradish-encrusted salmon and cheeseburgers top the menu. • 25 West St., Litchfield, (860) 567-8307 (village-litchfield.com). Open daily. L D, $$

West Street Grill • ***New American*** An innovative restaurant with a star-studded clientele and menu to match. Serves wild fish, handmade pasta and organic salads. *Wine Spectator* Award of Excellence. • 43 West St., Litchfield, (860) 567-3885 (west-streetgrill.com). Open daily. L D SB, $$$, R (on weekends), WA

The White Hart • ***Farm to Table*** High-quality cuisine made from an A-list of farm sources served in a rustic, recently remodeled historic country inn dating to 1805. • 15 Under Mountain Rd., Salisbury, (860) 435-0030 (whitehartinn.com). Open daily. L D SB, $$, WA [★★★ 6/15]

The White Horse Country Pub • ***American*** Serves American pub favorites like burgers, ribs and seafood bake, along with some English ones—shepherd's pie, fish-and-chips and bangers and mash. • 258 New Milford Tpke., Washington, (860) 868-1496 (whitehorse-countrypub.com). Open daily. L D SB, $$, WA

Yokohama • ***Japanese*** Delicious tempura and teriyaki dishes, plus sushi and sashimi. • 131 Danbury Rd., New Milford, (860) 355-0556 (yokohama-sushi.net). Open daily. L D, $$, WA

Middlesex County

Alforno • ***Northern Italian*** Known for a great selection of house-made ravioli, including veal osso buco with fresh ricotta ravioli, butternut squash ravioli and wild boar ravioli, as well as tagliatelle Bolognese and arugula chicken. • 1654 Boston Post Rd., Old Saybrook, (860) 399-4166 (alforno.net). Open daily. L D, $$, WA

Angelico's Lake House • ***American*** Overlooking Lake Pocotopaug, Angelico's features great outside dining and a tiki hut. Try the spinach risotto, roast prime rib, stuffed salmon or lobster ravioli with sautéed shrimp. • 81 North Main St., East Hampton, (860) 267-1276 (angelicoslakehouse.com). Open daily. L D LS SB, $$, E, WA

Baci Grill • ***Modern Italian*** Try house specialties like grilled mango-and-chipotle pork loin, chicken sausage and broccoli rabe pasta, Guinness skirt steak and scallop risotto at this casual, trendy restaurant. • 134 Berlin Rd., Cromwell, (860) 613-2224 (bacigrill.com). Open daily. L D LS, $$, E, WA

Boom on the Water • ***American*** Dine on the outdoor deck overlooking a sea of yachts. Favorites include fried oysters, filet mignon Oscar with crabmeat-sherry cream and BBQ duck quesadillas. • Brewer's Pilots Point Marina, 63 Pilots Point Dr., Westbrook, (860) 399-2322 (boomrestaurant.net). Open daily. L D SB, $$, WA

Chicago Sam's • ***American*** This beloved sports bar takes sports fanaticism to new heights showing every NFL, MLB, NBA and NHL game. When it comes to the menu this place is also a winner. • 51 Shunpike Rd., Cromwell, (860) 635-1860 (chicagosams.com). Open daily. L D LS, $, E, WA

Coyote Blue Tex Mex Café • ***Tex-Mex*** The extensive menu includes the spinach-and-feta quesadilla, cattleman's steak and Southwestern stir-fry served over Mexican rice. • 1960 Saybrook Rd., Middletown, (860) 345-2403 (coyoteblue.com). Closed Mon. D, $, WA

Cuckoo's Nest • ***Mexican*** Housed in a 200-year-old barn, Cuckoo's Nest has been serving nachos, fajitas, Cajun shrimp and scallops for over 35 years. • 1712 Post Rd., Old Saybrook, (860) 399-9060 (cuckoosnest.biz). Open daily. L D SB, $$, E, WA

Fresh Salt • ***American*** Drink in the glorious water view while savoring cioppino, merlot-braised short ribs, osso buco and Block Island swordfish. • 2 Bridge St., Old Saybrook, (860) 395-2000 (saybrook.com). Open daily. B L (Mon.-Sat.) D SB, $$$, E, WA

Gabrielle's • ***American Bistro*** Gabrielle's is an upscale bistro serving grilled tenderloin of beef, pan-seared scallops and pan-roasted fillet of salmon. • 78 Main St., Centerbook, (860) 767-2440 (gabrielles.net). Open daily. L (Mon.-Fri.) D SB, $$, WA

Gelston House • ***American*** This historic restaurant offers unparalleled views of the Goodspeed Opera House and the Connecticut River. Entrées include pan-seared duck breast, filet mignon and lamb ragout. • 8 Main St., East Haddam, (860) 873-1411 (gelstonhouse.com). Closed Mon. L (Tues.-Sun.) D LS SB, $$, E, WA

The Griswold Inn • ***American*** The beloved 1776 "Gris" features classic New England cuisine in the dining room, small plates and 50 wines by the glass in the wine bar, and a lively taproom. *Wine Spectator* Award of Excellence. • 36 Main St., Essex, (860) 767-1776 (griswoldinn.com). Open daily. L D SB, $$$, E, WA

La Foresta • ***Italian*** A wine bar and ristorante with fine Italian wines, serving garden-fresh, ingredient-driven Northern Italian cuisine. • 163 Route 81, Killingworth, (860) 663-1155 (laforestarestaurant.com). Open daily. D, $$$, WA [★★★ 3/15]

Lenny & Joe's Fish Tale • ***Seafood*** This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 86 Boston Post Rd., Westbrook, (860) 669-0767 (ljfishtale.com). Open daily. L D, $$, WA

Liv's Oyster Bar • ***Seafood*** Liv's is a stylish, small neighborhood restaurant housed in an old movie theater. Stonington sea scallops, wild salmon, organic chicken and heirloom vegetables top the menu. • 166 Main St., Old Saybrook, (860) 395-5577 (livsoysterbar.com). Closed Tues. D, $$, WA

Luigi's • ***Italian*** Enjoy classic Italian favorites like seafood cannelloni, chicken leonardo, veal parmigiana, whole clams, prime rib and other dishes in a warm, home-like atmosphere. • 1295 Boston Post Road, Old Saybrook, (860) 388-9190 (luigis-restaurant.com). Closed Monday (except in July and August). D, $$, WA

Restaurant L&E/French 75 Bar • ***French*** Upstairs you'll find formal, elegant dining and a seasonal menu while downstairs offers a more traditional bistro experience. • 59 Main St., Chester, (860) 526-5301 (restaurantlande.com). Open daily. D LS, $$$, WA

River Tavern • ***American*** Farm-to-table pioneer Jonathan Rapp wears top toque at this town fixture. On the menu: made-to-order guacamole, grilled Stonington swordfish, New York strip. • 23 Main St., Chester, (860) 526-9417 (rivertavernrestaruant.com). Open daily. L D $$

Westbrook Lobster • ***Seafood*** Offers the freshest fish possible in dishes ranging from baked stuffed lobster to teriyaki-grilled salmon to seafood paella. • 346 Boston Post Rd., Clinton, (860) 664-9464 (westbrooklobster.com). Open daily. L D, $$, WA

New Haven County

116 Crown • ***American Tapas/Small Plates*** Dine on sliders, pizzettes and charcuterie and cheese in a loungelike atmosphere—along with exciting and creative house cocktails. • 116 Crown St., New Haven, (203) 777-3116 (116crown.com). D LS, $$, E, WA

121 Restaurant @ OXC • ***American*** Watch the planes take off and land at 121, located at the Waterbury-Oxford Airport. The menu runs from great pizzas and burgers to an eclectic mix of American favorites. • 7 Juliano Dr., Oxford, (203) 262-0121 (121restaurantgroup.com/oxc). Closed Mon. L D, $$, E, WA

Aldario's Restaurant • ***Classic Italian*** Featuring rich colors, cozy booths and vaulted ceilings, this spot serves pork osso buco and zuppa di pesce. • 240 Naugatuck Ave., Milford, (203) 874-6096 (aldarios.com). Closed Mon. L D, $$, WA

Archie Moore's Bar & Restaurant • ***American*** Casual pub-style dining with burgers, nachos and salads. And don't miss the award-winning buffalo chicken wings. • 188½ Willow St., New Haven, (203) 773-9870; 39 N. Main St., Wallingford, (203) 265-7100; 15 Factory La., Milford, (203) 876-5088, (archiemoores.com). Open daily. L D LS, $

Ballou's Restaurant & Wine Bar • ***Italian*** A casual and relaxed wine bar. Full menu with fondue and much more. Has an outdoor, dog friendly patio and gluten free menu. • 51 Whitefield St., Guilford, (203) 453-0319 (ballouswinebar.com). Open daily. L D, $$

Bar Bouchée • ***French*** Jean Pierre Vuillermet's classic bistro has a black-and-white tile floor, pressed-tin-style walls and ceiling and a zinc bar. On the menu: duck leg confit, charcuterie and beef bourguignon. • 8 Scotland Rd., Madison, (203) 318-8004. Open daily. D, $$

Barcelona Restaurant & Wine Bar • ***Spanish Mediterranean*** A hip restaurant serving Spanish and Mediterranean cuisine—including tapas, hot and cold. *Wine Spectator* Award of Excellence. • 155 Temple St., New Haven, (203) 848-3000 (barcelonawinebar.com). Open daily. L D LS, $$, WA

Bin 100 • ***Mediterranean*** Feast on delicious Mediterranean cuisine elegantly served in a spacious dining room. • 100 Lansdale Ave., Milford, (203) 882-1400 (bin100restaurant.com). Open daily. D SB, $$, E, WA

Bistro Mediterranean • ***Mediterranean*** This casual and relaxed restaurant has Spanish and Mediterranean influences and offers a variety of beloved dishes including scallops parrilla, paella and brussels sprout salad. • 383 Main St., East Haven, (203) 467-2500, (bistromediterraneanandtapasbar.com). Open daily. L D, $$, WA

Carmen Anthony Steakhouse • ***Steak & Seafood*** The place to enjoy thick Black Angus steaks and Maine lobsters in a clubby atmosphere. *Wine Spectator* Award of Excellence. • 496 Chase Ave., Waterbury, (203) 757-3040; 660 State St., New Haven, (203) 773-1444 (carmenanthony.com). L D LS, $$$, WA

The Cask Republic • ***Gastropub*** Beer is the star here, with 125 bottled and more than 50 draft beers on offer. Pair it with dishes like sweet-potato clam chowder, oyster sliders and pan-seared sea scallops. • 179 Crown St., New Haven, (475) 238-8335 (thecaskrepublic.com). Closed Sun. L D, $$, WA

Ceviche • ***Latin Fusion*** Several different styles of ceviche are offered here. In addition the place features a variety of sizzling Latin dishes, cocktails and 30 different types of tapas. Try the Granada Mojito, which features pomegranate flavors. • 530 Middlebury Rd., Middlebury, (203) 527-7634 (cevichelatinkitchen.com). Closed Monday. L (Wed.-Thurs.) D LS, $$, WA

Claire's Corner Copia • ***Vegetarian*** A café-style spot offering globe-trotting dishes like organic-mushroom crêpes, Bengal curry, Irish breakfast and Lithuanian coffee cake. • 1000 Chapel St., New Haven, (203) 562-3888 (clairescornercopia.com). Open daily. B L D SB, $, WA

Consiglio's Restaurant • ***Classic Italian*** Family-owned and -run for over 70 years, Consiglio's is known for classic home-style favorites like homemade cavatelli and braciole, eggplant rollatini and lasagna. • 165 Wooster St., New Haven, (203) 865-4489 (consiglios.com). Open daily. L (Tues.-Fri., Sun.) D, $$

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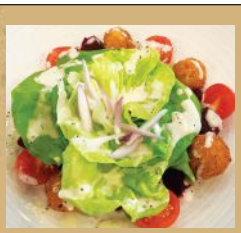

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Frank Pepe Pizzeria Napoletana • ***Pizza*** While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 157 Wooster St., New Haven, (203) 865-5762 (pepespizzeria.com). Open daily. L (Mon.-Fri.) D, $, WA

Geronimo Tequila Bar & Southwest Grill • ***Southwestern Fusion*** A mix of traditional Native American, Mexican, Spanish and Anglo-American fare, with bold flavors and authentic ingredients. • 271 Crown St., New Haven, (203) 777-7700 (geronimobarandgrill.com). Open daily. L (Mon.-Sat.) D, $$ [★★ 7/13]

Goodfellas Restaurant • ***Italian*** The extensive menu is a veritable Best Hits of Italy, featuring pastas and gnocchi, pork chop Milanese, steak pizzaiola, veal saltimbocca and the chef's signature filet cognac. • 702 State St., New Haven, (203) 785-8722 (goodfellasrestaurant.com). Open daily. L D, $$, WA

Heirloom • ***Modern Continental*** Chef Carey Savona serves dishes like crab cakes with fennel and vermouth butter and herbed gnocchi with rapini and tomatoes. • The Study at Yale, 1157 Chapel St., New Haven, (203) 503-3919 (studyhotels.com). Open daily. B L (Mon.-Sat.) D SB, $$, WA

Ibiza Tapas • ***Tapas*** Requeson cheese croquettes, sautéed shrimp in garlic sauce and Spanish veal-and-pork meatballs are among the offerings. • 1832 Dixwell Ave., Hamden, (203) 909-6512 (ibizatapaswinebar.com). Open daily. L D, $, WA

J. Christian's • ***New American*** A smart, lively restaurant and lounge that takes no shortcuts in preparing New American cuisine with a Southern accent. • 9 North Main St., Wallingford, (203) 265-6393 (jchristians.com). Closed Mon. L D, $$

La Tavola Ristorante • ***Classic Italian*** Enjoy a twist on classic Italian cuisine with prosciutto-wrapped figs, pumpkin ravioli and pepper-encrusted Ahi tuna. • 702 Highland Ave., Waterbury, (203) 755-2211 (latavolaristorante.com). Closed Sun. L D, $$, WA

Lenny & Joe's Fish Tale • ***Seafood*** This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 501 Long Wharf Dr., New Haven, (203) 691-6619 (ljfishtale.com). Open daily. L D, $$, WA

L'Orcio • ***Contemporary Italian*** This upscale restaurant features a menu of house-made pastas, grilled whole fish and steaks. • 806 State St., New Haven, (203) 777-6670 (lorcio.com). Closed Mon. L (Fri.) D, $$

Moxie • ***American*** High-end American cuisine is the star here. Try the perfectly cooked burger that comes with awesome fries doused in kosher salt and malt vinegar powder. • 52 Wall Street, Madison, (203) 421-6963, moxie-bar.com. Closed Mon. D (Tues.-Sun) L (Fri.-Sun.), $$, WA

Miya's • ***Sushi*** A sushi restaurant like no other, thanks to chef Bun Lai's unique creations. • 68 Howe St., New Haven, (203) 777-9760 (miyassushi.com). Closed Sun.-Mon. L D, $$$, WA

Olea • ***Spanish*** A world-class, full-service Spanish restaurant, with a fun tapas bar. • 39 High St., New Haven (203) 780-8925, oleanewhaven.com. Closed Sun., Mon.-Thur. L D, $$$, WA [★★★★ 2/15]

Park Central Tavern • ***American*** The dynamic weekly menu showcases signature entrées and classic favorites made with fresh New England ingredients. • 1640 Whitney Ave., Hamden, (203) 287-8887 (parkcentraltavern.com). Open daily. L D, $, WA

Ristorante Luce • ***Classic Italian*** Enjoy the double-cut veal chops, pane cotto, risotto pescatore and daily fish specials. Extensive wine list. • 2987 Whitney Ave., Hamden, (203) 407-8000 (ristoranteluce.net). Open daily. L (Mon.-Fri.) D, $$

Roia • ***French/Italian*** This new spot in the Taft Hotel building evokes a golden era when romance reigned. On the menu: artichoke soup, chicken al mattone and panna cotta. 261 College St., New Haven, (203) 200-7045 (roiarestaurant.com). D (Wed.-Sun.), $$, WA

Sake Fusion Restaurant • ***Asian Fusion*** Indian pancakes with curry sauce, Vietnamese-style grilled pork and Malaysian-style sautéed eggplant are just a few of the Asian-fusion dishes on the menu. • 730 Main St. S., Southbury, (203) 264-2888 (sakefusionsouthbury.com). Open daily. L (Mon.-Sat.) D, $, WA

Sage American Grill & Oyster Bar • ***American*** Take in spectacular waterfront views at historic City Point while enjoying fresh seafood, oysters and certified Angus prime rib and steaks. Live jazz four nights a week. • 100 South Water St., New Haven, (203) 787-3466 (sageamerican.com). Open daily. D SB, $$, E, WA

Sans Souci • ***American*** A casual mainstay in the area that prides itself on offering fresh pasta, steak, chicken, veal, seafood and other crowd pleasers. • 2003 N. Broad St., Meriden, (203) 639-1777 (sanssoucirestaurant.com). Closed Mon. L (Tues.-Fri.), D, $$

Señor Pancho's • ***Mexican*** A festive spot serving up terrific fresh salsa and margaritas to go with mole poblano, steak ranchero and fajitas. • 280 Cheshire Rd., Prospect, (203) 758-7788; 385 Main St. S., Southbury, (203) 262-6988 (senorpanchos.com). Open daily. L D SB, $, E, WA

Thali Regional Cuisine of India • ***Indian*** Chic, exotic and fun. Thali dinners include Konkan crab, lamb chops and Andhra chicken curry. • 4 Orange St., New Haven, (203) 777-1177 (thali.com). Open daily. L D SB, $$, WA

The Wharf • ***New American*** This great spot at the Madison Beach Hotel serves up steak tartare, cioppino and grilled Berkshire pork chop with roasted fennel—with a side of water views. • 94 West Wharf Rd., Madison, (203) 350-0014 (madisonbeachhotel.com). Open daily. B, L (Mon.-Sat.), D. $$$, WA

Wood-n-Tap • ***American*** Hip, fun eateries known for great burgers and great beer. You'll also love the pizza, pasta, salads and sandwiches. • 311 Boston Post Rd., Orange, (203) 799-9663; 970 N. Colony Rd., Wallingford, (203) 265-9663 (woodntap.com). Open daily. L D LS, $, WA

Zafra Cuban Restaurant & Rum Bar • ***Cuban*** With a collection of 300 different kinds of rum—one of the largest in the country—this New Haven establishment is Connecticut's first true rum bar. Small, dark and atmospheric, this hip locale features chef Tadahiro ("Haya") Hayasaka's subtle and sometimes fanciful take on Cuban soul food. • 259 Orange St., New Haven, (203) 859-5342 (zafrarumbar.com). Open daily. L (Tues.-Fri.) D LS, $$, WA

New London County

Abbott's Lobsters • ***Seafood*** Enjoy the flavors of the sea and season at this lobster restaurant that is only open in the warmer months. Specialties include the aptly named opulent seafood rolls, a variety of clams, oysters and muslces, and of course lobster. • 17 Pearl Street, Noank/Groton. (860) 536-7719 (abbottslobster.com).Open daily through September and weekends through October. L D, $.

Al Dente • ***Italian*** Savor the mouthwatering flavors of frutti di mare, farfalle con pollo and medaglioni de manzo, followed up with cannoli or tiramisu at this Italian dining gem. • Foxwoods Resort Casino, Mashantucket, (800) Foxwoods (foxwoods.com). Open daily. D, $$$, E, WA

Alta Strada • ***Italian*** Try favorites like chittara with spicy lobster and fresh peas and grilled lamb chops with asparagus, potato and pickled onion salad. • MGM Grand at Foxwoods, 240 MGM Grand Dr., Mashantucket, (860) 312-2582 (altastradarestaurant.com). Open daily. L D, $$$

Azu • ***American*** Features a great bar and dishes such as grilled pizza salad, baked macaroni and cheese with lobster and linguine with red clam sauce. • 32 West Main St. Mystic, (860) 536-6336 (azuct.com). Open daily. B L D LS, $$

Ballo Italian Restaurant & Social Club • ***Italian*** A sumptuous restaurant inspired by the magnificent 12th-century Abbey of San Galgano in Siena. On the menu: pizza and pasta, striped bass and veal porterhouse. • Mohegan Sun, Uncasville, (860) 862-1100 (balloitalian.com). L D, $$, WA

Bar Americain • ***American*** This brasserie serves up Bobby Flay specialties like lobster-avocado cocktails, buttermilk-fried chicken with biscuits—and big-time glamour. • Mohegan Sun, Uncasville, (860) 862-8000 (baramericain.com). Open daily. D, $$

Bleu Squid • ***American*** A bakery and cheese shop serving 30 cheeses and 40 different cupcakes. Also serves up grilled cheese sandwiches to go, freshly made and to order, including the best-selling lobster grilled cheese. • 27 Coogan Blvd., Mystic, (860) 536-6343 (dessertsmysticct.com). Open daily. L D, $, WA

The Captain Daniel Packer Inne • ***American*** This 1754 whaler's inn features a view of the Mystic River along with dishes like lemon pepper chicken, filet mignon and salmon • 32 Water St., Mystic, (860) 536-3555 (danielpacker.com). Open daily. L D, $$$ WA

C.C. O'Brien's • ***Irish Pub*** A neighborhood sports pub with great food, friendly service, sports on 20 HDTVs and live entertainment on Saturday nights. • 8 Mechanic St., Pawcatuck, (860) 599-2034 (ccobriens.com). Open daily. L D LS, $$, WA

The Chestnut Grille • ***American*** The winning seasonal menu here includes succulent treats such as pan-roasted duck breast and seared diver scallops. • The Bee and Thistle Inn, 100 Lyme St., Old Lyme, (860) 434-1667 (beeandthistleinn.com). Closed Sun.-Mon. D, $$$, E

David Burke Prime • ***American*** An updated steakhouse menu with dry-aged beef, as well as terrific pork, chicken and seafood specialties. The steak served here is truly a cut above. • Foxwoods Resort Casino, Mashantucket, (860) 312-8753 (davidburke-prime.com). Open daily. L D SB, $$$

Flanders Fish Market & Restaurant • ***Seafood*** Flanders excels at lobster bisque, fish-and-chips and broiled seafood. Known for its bountiful Sunday buffet, fresh seafood market and New England clambakes. • 22 Chesterfield Rd., East Lyme, (860) 739-8866 (flandersfish.com). Open daily. L D SB, $$, WA

Frank Pepe Pizzeria Napoletana • ***Pizza*** While world-famous clam pizza is the standout, many other varieties are also worth the wait. • Mohegan Sun, Uncasville, (860) 862-8888 (pepespizzeria.com). Open daily. L (Mon.-Fri.) D, $, WA

Gaspar's Restaurant • ***New American Cuisine*** Enjoy award-winning lobster bisque, sushi rolls and other sea-to-table delicacies made from fresh seafood. Ambience is old-school classy with white tablecloths, red roses and candlelight. • 385 Bank Street, New London, (860) 440-3663 (gasparsnewlondon.com). Open daily. L D SB, $$, WA

Harbour House Restaurant and Bar • ***Seafood*** Enjoy ahi tuna tacos, lobster, grilled swordfish and other seafood favorites in a casually elegant and comfortable setting with stunning water views. • 3 Williams Ave., Mystic, (860) 536-8144 (harbourhousect.com). Open daily. L (Mon.-Fri.) D, $$, E, WA

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Inishmor Pub • ***Irish American*** Get a taste of the old country at this authentic Irish pub where specialties include Gaelic favorites like chips and curry and shepherd's pie. • 20 Main St., Colchester, (inishmorpub.com). Open daily. L D LS $$, E

Jasper White's Summer Shack • ***Seafood*** This award-winning restaurant features live lobster and crab, fried seafood, chowders and wood-grilled fish. • Mohegan Sun, Uncasville, (860) 862-9500 (summershackrestaurant.com). Open daily. L D SB, $$

Johnny's Peking Tokyo • ***Asian Fusion*** The finest in Asian-fusion cuisine, including ginger duck, shrimp and pork Hunan-style, sushi and sashimi. Dine in or order online for pickup. • 12 Coogan Blvd., Mystic, (860) 572-9991 (johnnysushibar.com). Open daily. L D, $$, WA

Kensington's at The Spa at Norwich Inn • ***American*** A first-class restaurant serving gourmet food with an emphasis on natural meats, fresh, locally sourced produce and healthy preparations. • 607 West Thames St., Norwich, (860) 425-3630 (thespaatnorwichinn.com). Open daily. B L D SB, $$$, E, WA

Kitchen Little • ***American*** Enjoy a panoramic view of the Mystic River while dining on eggs Benedict, omelets and other savory egg dishes at this breakfast destination. • 36 Quarry Rd., Mystic (kitchenlittle.org). Open daily for breakfast. B L (Mon.-Fri.) SB, $

Michael Jordan's Steak House • ***American*** USDA prime steaks, chops and fresh seafood paired with an extensive wine list. • Mohegan Sun, Uncasville, (860) 862-8600 (michaeljordansteakhouse.com). Open daily. D, $$$

Octagon • ***American*** The menu at this upscale yet relaxed steak house includes the signature 24-ounce bone-in rib eye, 14-ounce Kobe sirloin and wild striped bass. *Wine Spectator* Award of Excellence. • Mystic Marriott Hotel, 625 North Rd., Groton, (860) 326-0360 (octagonsteakhouse.com). Open daily. D, $$$, R

The Old Lyme Inn • ***American*** The Inn's restaurant and bar features a locally sourced menu with a modern twist on traditional dishes. • 85 Lyme St., Old Lyme, (860) 434-2600 (oldlymeinn.com). Open daily. L D, $$$, WA

Oyster Club • ***American*** This popular place showcases food that travels the shortest distance from farm and sea to table, with seasonality and location determining the day's dishes. • 13 Water St., Mystic, (860) 415-9266 (oysterclubct.com). Closed Tues. L (Sat.) D SB, $$, WA

Paragon • ***American*** This 24th floor aerie is Foxwoods' showpiece, with a menu that highlights organic produce and meats: crispy wild boar meatballs and Dover sole with beurre noir. • Foxwoods Resort Casino, Mashantucket, (800) 312-3000 (foxwoods.com). Closed Mon.-Tues. D, $$$, WA

Red 36 • ***American*** It's all about the sea at this waterside hotspot that offers dinner with a view. • 2 Washington St., Mystic, (860) 536-3604 (red36ct.com). Closed Mon. L D, $$

S&P Oyster Co. • ***Seafood*** Serving traditional New England seafood with a South American flair. Enjoy oysters on the half shell, PEI mussels, fresh cuts of fish and Creekstone Farms steaks grilled over hard woods. • 1 Holmes St., Mystic, (860) 536-2674 (sp-oyster.com). Open daily. L D, $$, WA

Tolland County

Altnaveigh Inn & Restaurant • ***American*** This 1734 farmhouse serves filet mignon with port-wine reduction demiglace and pan-seared tuna with onion marmalade. • 957 Storrs Rd., Storrs, (860) 429-4490 (altnaveighinn.com). Closed Sun.-Mon. L (Tues.-Fri.) D, $$$, WA

Angellino's Restaurant • ***Italian*** There's plenty to like at Angellino's, including penne Augustino with artichoke hearts, sun-dried tomatoes and garlic. • 135 Storrs Rd., Mansfield, (860) 450-7071; 346 Kelly Rd., Vernon, (860) 644-7702 (angellinos.com). Open daily. L D, $$, WA

Asian Bistro • ***Asian Fusion*** A popular hibachi steak house/bar offering Asian-fusion dishes along with sushi and sashimi. • 95 Storrs Rd., Mansfield, (860) 456-8316 (asianbistromansfield.com). Open daily. L D, $$, WA

Bidwell Tavern • ***American*** This 1822 Coventry tavern, once the town hall, offers prime rib, chicken wings and 24 beers on tap. • 1260 Main St. (Rte. 31), Coventry, (860) 742-6978. Open daily. L D LS, $$, E, WA

The Blue Oak at the Nathan Hale Inn • ***American*** On the UConn campus, enjoy honest New England-style dishes and lighter fare. Great wine selection. • 855 Bolton Rd., Storrs, (860) 427-7888 (nathanhaleinn.com). Open daily. B L D, $$

Elmo's Dockside • ***Seafood*** Known for fresh, local seafood, homemade clam chowder and lobster bisque, USDA High Choice beef, poultry and pasta dishes. • 48 Hartford Tpke., Vernon, (860) 646-3474, (elmosdockside.com). Open daily. L (Mon.-Sat.) D, $$

Georgina's Italian Restaurant • ***Italian*** Warm and inviting—try the calamari appetizer, chicken Athena, lasagna and chicken parmigiano. • 275 Boston Tpke., Bolton, (860) 647-0345 (georginasrestaurant.com). Closed Mon. L D, $$, WA

Little Mark's Big BBQ • ***Barbecue*** Little Mark's famous homemade sauces, such as Kansas City Sweet, Pork Pickin' Vinegar and Texas Hot, enhance the beef and pork ribs. • 226 Talcottville Rd., Vernon, (860) 872-1410 (littlemarksbbq.com). Open daily. L D, $$, WA

Pancho Loco • ***Mexican*** Don your shorts and Hawaiian shirt and

try this Parrothead paradise for sizzling fajitas and chillin' margaritas. • 218 Talcottville Rd., Vernon, (860) 871-1819 (pancholoco.net). Open daily. L D, $, E, WA

Rein's New York Style Deli-Restaurant • ***American*** A bright and bustling Jewish deli serving everything from challah French toast and potato pancakes to pastrami Reubens and cheese blintzes. • 435 Hartford Tpke., Vernon, (860) 875-1344 (reinsdeli.com). Open daily. B L D LS SB, $, WA

Tavern House Grill • ***American*** This pub-style sports bar features live entertainment and regular karaoke events. On the menu: steaks, burgers, grilled sandwiches and wings. • 200 Merrow Rd., Tolland, (860) 872-0332 (tavernhousegrill.com). Open daily. L D SB, $, E, WA

True Blue Tavern at the Nathan Hale Inn • ***American*** Great casual dining in a fun atmosphere celebrating the spirit of UConn athletics. • 855 Bolton Rd., Storrs, (860) 427-7888 (nathanhaleinn.com). Open daily. D, $, WA

Trattoria da Lepri • ***Italian*** This family-owned and -run eatery prepares dishes from scratch with local ingredients. On the menu: rigatoni Bolognese, veal scallopini Marsala and crab-meat-stuffed shrimp. • 89 West Rd., Ellington, (860) 875-1111 (trattoriadalepri.com). Closed Sun.-Mon. D, $$, WA

Utsav Indian Cuisine • ***Indian*** This gem boasts a menu of delectable Indian treats such as shamm savera or calamari cochin. • 575 Talcottville Rd., Vernon, (860) 871-8714 (utsavcuisine.com). Open daily. L D, $$, WA

Willington Pizza House • ***Pizza*** Unusual designer pizza concoctions, including red-potato and seafood casino. • 25 River Rd. (Rte. 32), Willington, (860) 429-7433 (willingtonpizza.com). Open daily. L D LS, $, WA

Vernon Diner • ***Continental*** Enjoy anything from homemade French toast and Greek specialties to steak, seafood and pasta at this friendly spot in Vernon. • 453 Hartford Tpke., Vernon, (860) 875-8812 (vernondiner.com). Open daily. B L D LS, $, WA

Wood-n-Tap • ***American*** Known for great burgers and great beer. You'll also love the pizza, pasta, salads and sandwiches. • 236 Hartford Tpke., Vernon, (860) 872-6700 (woodntap.com). L D LS, $, WA

Windham County

85 Main • ***New American*** There's something for everybody at this Main Street fixture: from sushi to duck-liver pâté, pulled-pork barbecue to wild-mushroom ravioli. • 85 Main St., Putnam, (860) 928-1660 (85main.com). Open daily. L D LS, $$, WA

Bella's Bistro • ***Northern Italian*** An upscale spot with a seasonal menu serving veal, beef, chicken, pork, pizzas and more. • 75 Main St., Putnam, (860) 928-7343 (bellasbistromarket.com). Closed Mon. L D (Tues.-Sat.), $$, WA

The Courthouse Bar & Grill • ***American*** Serves 20 great appetizers plus "arresting" main courses such as seafood Alfredo and Montreal sirloin. • 121 Main St., Putnam, (860) 963-0074 (courthousebarandgrille.com). Open daily. L D LS (weekends), $, WA

Fiesta Cinco De Mayo • ***Mexican*** A festive spot offering pollo salsa verde, carne asada and great guacamole. • 1228 Main St., Willimantic, (860) 423-9524. Open daily. L D, $$, WA

Golden Lamb Buttery • ***American*** In a barn overlooking a 1,000-acre farm, dinner here might be roast duckling, chateubriand or honey-glazed rack of lamb. For dessert, there's strawberry-rhubarb bread pudding or lemon blueberry cake. • 199 Bush Hill Rd., Brooklyn, (860) 774-4423 (thegoldenlamb.com). Closed Sun.-Mon. L D (Fri.-Sat.), $$$, E, WA

Hank's Restaurant • ***American*** A family place serving home-style chowders, lobster salad rolls and prime rib. • 416 Providence Rd., Brooklyn, (860) 774-6071 (hanksrestaurant.com). Open daily. L D, $$

The Inn at Woodstock Hill • ***American*** The menu at this historic estate includes shrimp-and-sea-scallop stir-fry, fontina-stuffed veal tenderloin Serrano and duckling à l'orange. • 94 Plaine Hill Rd., Woodstock, (860) 928-0528 (woodstockhill.com). Open daily. L (Thurs.-Sat.) D SB, $$$, WA

J.D. Cooper's • ***American*** A sports pub with walls of sports memorabilia and 125 entrées from prime rib to fajitas to fresh fish. • 146 Park Rd., Putnam, (860) 928-0501. Open daily. L D, $, E (Sat.), WA

The Mansion at Bald Hill • ***American*** The pan-seared diver scallops with jumbo shrimp is tops, and don't skip the lobster mac 'n' cheese. • 29 Plaine Rd., South Woodstock, (860) 974-3456 (mansionatbaldhill.com). Closed Mon. D, $$$, WA

Mozzarella's Grill & Bar • ***American/Italian*** A great family restaurant with a warm, cozy atmosphere serving fresh burgers, steaks, seafood, and Italian specialties. • 460 Hartford Tpke., Dayville, (860) 774-3434 (mozzarellasgrill.com). Closed Fri.-Sun. B L D, $, E, WA

Someplace Special Pizza • ***Italian*** Serves Greek-style pizza, steaks, seafood and pastas at reasonable prices. • 58 Main St., Putnam, (860) 928-2884 (someplacespecialrestaurant.com). Open daily. L D, $, WA

The Vanilla Bean Café • ***American*** A restaurant known for its homemade soups, award-winning chili, vegetarian dishes and desserts. • Rtes. 44, 169 & 97, Pomfret, (860) 928-1562 (thevanillabeancafe.com). Open daily. B L D (Wed.-Sun.), $$, E, WA

Willimantic Brewing Co. / Main Street Café • ***Brew Pub*** In a historic U.S. Post Office building, beers are brewed in full view of diners. Try the ale-steamed mussels. • 967 Main St., Willimantic, (860) 423-6777 (willibrew.com). Open daily. L (Tues.-Sun.) D, $$, WA

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Suze Orman Live! Protect Your Tomorrows Today is made possible by a partnership between CPTV and The Bushnell.

The PBS Online Film Festival is back for its fourth year! The 2015 festival is running currently through July 17, featuring 25 short-form independent films from *POV* and a broad spectrum of public media stations and partners.

The films can be viewed at CPTV.org. They are also available on PBS digital platforms, including PBS.org, YouTube and PBS social media channels, and via the PBS channel on Roku® players and Roku TV™ models. After watching the films, viewers are encouraged to vote for their favorite to win the People's Choice Award.

The PBS Online Film Festival showcases powerful and engaging stories from filmmakers across the country. It has become a popular annual online event; last year it attracted more than 350,000 streams and 50,000 votes cast for the People's Choice Award winner. It also received a nomination in the 2015 Webby Awards category for Online Film & Video: Variety (Channel).

This year's lineup features films from the Center for Asian American Media (CAAM), Latino Public Broadcasting (LPB), National Black Programming Consortium, Pacific Islanders in Communications (PIC), *POV*, *StoryCorps* and Vision Maker Media, as well as PBS local member stations.

For updates on the festival, follow #PBSolff on Twitter.

What's On! 7.2015

CONNECTICUT PUBLIC BROADCASTING NETWORK

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AMERICAN EXPERIENCE FILMS PBS

Look back at what happened in New York City when the lights went out in the summer of 1977, plunging millions of people into darkness.

Premiering Tuesday, July 14 at 9 p.m.

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PRESIDENT'S MESSAGE

The Connecticut Public Broadcasting Network (CPBN) is continuing to make strides, providing more people throughout Connecticut – and beyond – with more quality content on both CPTV and WNPR than ever before. Our efforts have not gone unnoticed by our viewers and listeners, and we are so grateful to them for their support and positive feedback.

In fact, WNPR was recently voted "Best Radio Station" in CTNow's 2015 Best of Hartford Readers' Poll. This annual poll allows citizens to vote for their favorite people, places and businesses in the Greater Hartford area, and we are so proud and thankful to all the WNPR fans who took the time to vote for WNPR and to voice their support for the top-notch news and information it provides each and every day.

It is also wonderful to be acknowledged by one's peers and colleagues, and our senior director of television programming, Joanne Whitehead, can attest to that: She has been named the PBS Programmer of the Year by the Public Television Programmers' Association. Joanne has been part of the CPBN family since 1987, and we are so proud of her for this incredible accomplishment. It is a reflection of her continuous efforts to give the viewers of CPTV, CPTV4U and CPTV Sports the best viewing experience possible.

Finally, we are pleased to announce that, at the recent 38th Boston/New England Emmy Awards ceremony, CPTV won three Regional Emmy Awards. The honored productions include the CPTV special *Creative Stages*, which won in the "Audio" category; the public service announcement series *The Stay Safe Singers – Fire Safety and Prevention*, which won in the "Community/Public Service Campaign" category, and which was made possible in part by a grant from FEMA Fire Grants; and the CPTV Original documentary *Made in Connecticut*, which won in the "Informational/Instructional" category! This documentary was produced during Year One of our Made in Connecticut initiative, made possible by Founding Sponsor KBE Building Corporation, a Connecticut-based construction firm. For more information on the winning productions, see page 78.

We are so excited to be able to share all of this terrific news with you, our members, who give us the support we need to keep evolving and achieving. Thank you!

Jerry Franklin
President and CEO, Connecticut Public Broadcasting Network

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Highlights | July 2015

Inspector George Gently
Thursdays at 10 p.m.
Beginning July 2 on CPTV

In 1960s Britain, a detective takes on a dangerous world. Award-winning actor Martin Shaw stars as Commander George Gently, an incorruptible, uncompromising cop transplanted from London's Scotland Yard to England's North Country. His honesty and relentlessness cause him to be feared by criminals and his colleagues alike.

Frank Lloyd Wright's Boynton House: The Next Hundred Years
Monday, July 20 at 10 p.m. and Saturday, July 25 at 10:30 a.m. on CPTV

Look inside the painstaking process of restoring and rehabilitating the Boynton House in New York, one of the few Frank Lloyd Wright creations still functioning as a private, single-family residence instead of a museum. Built in 1908, this national treasure fell into disrepair. Now, watch as it is brought back to life.

A Capitol Fourth (2015)
Airing Live on Saturday, July 4 at 8 p.m. on CPTV; Encoring on Sunday, July 5 at 4:30 p.m. on CPTV and 10 p.m. on CPTV4U

Celebrating 35 spectacular years on air, *A Capitol Fourth* kicks off the country's 239th birthday with an all-star musical extravaganza that puts viewers front and center for the greatest display of fireworks anywhere in the nation. America's favorite Independence Day celebration is broadcast live from the West Lawn of the U.S. Capitol before a concert audience of hundreds of thousands, millions more at home, and on the American Forces Network to U.S. troops serving around the world.

Life on the Reef
Wednesdays at 8 p.m. Beginning July 22 on CPTV and Mondays at 9 p.m. Beginning July 27 on CPTV4U

The Great Barrier Reef is one of the richest and most complex natural ecosystems on earth, home to a stunning array of creatures. The reef's human residents work to find the critical balance between humans' needs and those of an ever-diminishing natural world. Learn about these efforts and get a fresh angle on Australia's greatest natural icon in this three-part series.

Humanity from Space
Tuesday, July 21 at 9 p.m. on CPTV

From the perspective of space, this new special traces mankind's journey from hunter-gatherers to the dominant global species. With mind-bending data and CGI, the program shows how humans have transformed the planet and produced a world of extraordinary complexity.

Operation Wild
Wednesdays at 8 p.m. Beginning July 1 on CPTV, Encoring with a Mini-Marathon Event on Monday, July 20 at 8 p.m. on CPTV4U

Veterinary teams undertake groundbreaking operations to save animals in some of the most remote places on the planet. This three-part series tells the remarkable stories of animals in need and the caregivers who push the boundaries of veterinary science to help them.

The Cobblestone Corridor
Saturday, July 18 at 8:30 p.m. and 11 p.m. on CPTV

Allan Archer, the editor-in-chief of the newspaper club at Alfred Pierce Preparatory School, has taken on the biggest case of his academic career: investigating the suspicious termination of the English department chairman. CPTV presents the television broadcast premiere of this mystery from Connecticut filmmaker Erik Bloomquist, shot at the University of Connecticut School of Law.

NEWS REPORTS IN THE A.M.

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HORIZONS

The Adventure Park AT STORRS, CONNECTICUT

Photo Courtesy of Dan Farrell/NY Daily News via Getty Images

Blackout: American Experience Premieres Tuesday, July 14 at 9 p.m. on CPTV

New York City, 1977. A city in turmoil suddenly plunged into darkness.

As July 13, 1977, dawned hot and humid, New Yorkers prepared themselves for another sweltering day. But high temperatures weren't the only thing making them sweat: the crime-ridden city was on the verge of bankruptcy; unemployment was high; police and firefighters had been laid off; municipal services, including sanitation and after-school programs, had been cut; and a serial killer named Son of Sam was still on the loose, keeping everyone on edge.

That evening, a severe thunderstorm hit and lightning struck a power line in Westchester County. When that line went out, the demand was increased on the surrounding lines.

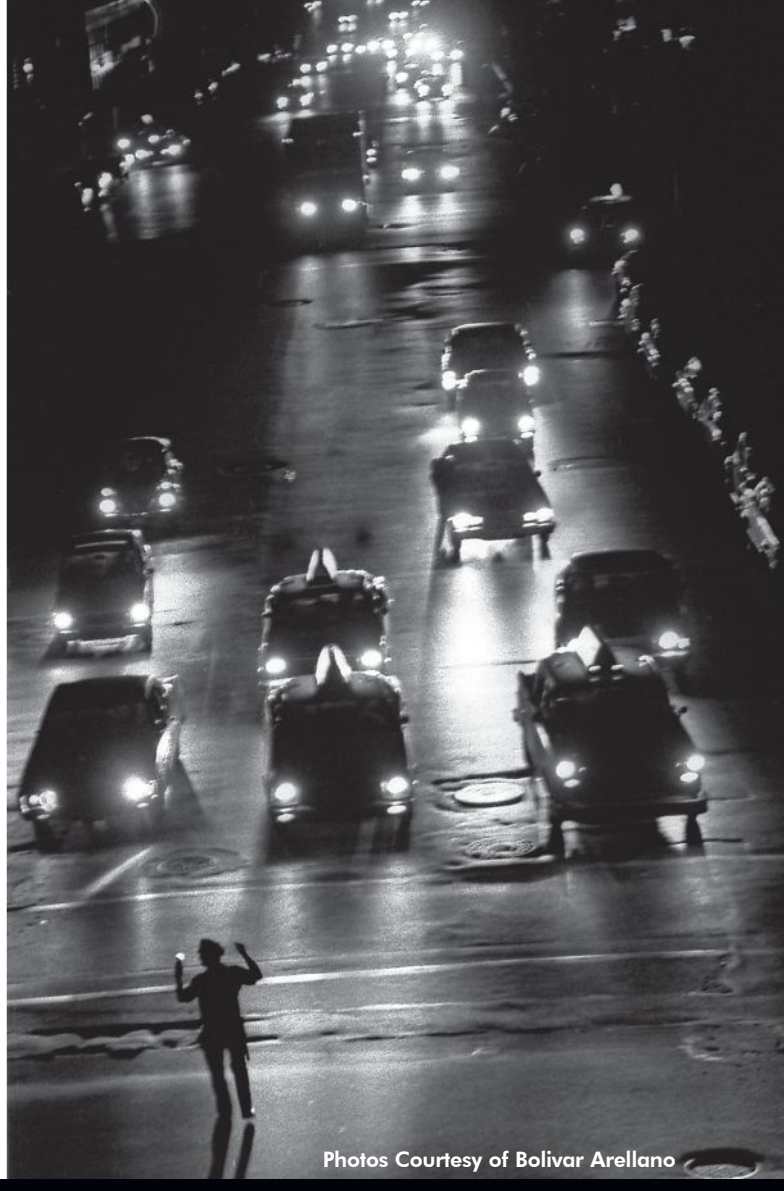
As Con Edison engineers struggled to control the cascading effects of the downed lines, their only choice was to start shedding load, disconnecting customers from the grid in order to prevent a catastrophic failure of the system. But despite their efforts, the lights went out, plunging some seven million people into darkness.

Blackout, executive produced by Mark Samels and directed by Callie T. Wiser, premieres on *American Experience* on Tuesday, July 14 at 9 p.m. on CPTV. Encore presentations air on Wednesday, July 15 at 10 p.m. on CPTV4U and Saturday, July 18 at 10:30 a.m. and Monday, July 20 at 11 p.m. on CPTV.

Told through the memories of those who lived through it, including first responders, journalists, shop owners and those inside the control center of Con Edison, *Blackout* examines what happened when the lights went out.

That night, the divide between the haves and the have-nots became ever more apparent. In some neighborhoods, there was conviviality, as diners at the Windows on the World restaurant in the World Trade Center were treated to free champagne and allowed to remove their jackets and ties. Helpful citizens took to the streets to direct traffic. Impromptu block parties broke out, and bartenders served patrons in T-shirts and shorts. Upper East Side residents had candlelit dinners on the roof.

But in the poorer neighborhoods of the city's boroughs, the power outage spurred near-immediate mayhem under the cover of darkness.



Photos Courtesy of Bolivar Arellano

As employees at Con Edison struggled to restore power to the elaborate system, people smashed windows and ripped security gates off storefronts, carting off washing machines, sofas, TVs, refrigerators – whatever they could carry. By the time the power was fully restored more than a day later, more than 1,600 businesses had been looted, over 3,700 people had been arrested, and firefighters had battled more than 1,000 fires.

“The 1977 blackout reminds us of how easily we take things for granted,” said Mark Samels, *American Experience* executive producer. “We expect the lights to turn on, the garbage to be picked up, and the trains to run – all these systems keep our daily lives going. But when a city is plagued by crime, unemployment, reduced services and growing anger, an event like a blackout can be the spark that ignites a fire. The thin crust of civilization is suddenly gone and we discover that urban life is much more fragile than we thought.”

Also on July 14, CPTV airs two of its original documentaries exploring other historic moments of adversity. At 8 p.m., preceding the premiere of *Blackout*, CPTV airs *The Circus Fire*.

On July 6, 1944, the big top at the Ringling Bros. and Barnum & Bailey Circus caught fire during a performance in Hartford. The fire left 168 spectators either dead or dying, and hundreds more injured. This documentary examines the tragedy, seeks to solve the many mysteries it triggered, and explores how it changed the lives of so many Connecticut residents.

Following *Blackout, When Disaster Struck Connecticut* airs at 10 p.m. Four major disasters took place in Connecticut between 1888 and 1955, within the span of a single generation. Learn how those disasters, including a storm known as "King Blizzard," two floods of biblical proportions, and the most destructive hurricane in state history, changed the state's landscape forever.

Prime Time | July 1-6

- CPTV Original, CPTV National Production or Presentation or CPTV Co-production indicated in blue font.
- Program or episode premiere indicated by a (P). Live broadcasts indicated by a (L).
- Asterisk indicates that show begins prior to 8 p.m.; two asterisks indicate that show ends after 12 a.m. Visit CPTV.org/schedule for exact start and end times.
- CPTV Sports schedule subject to change due to game cancellations and durations.

WED | 1	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Operation Wild (Part 1 of 3) (P) (See page 67)		First Peoples - Asia/Australia (P) As this new PBS series continues, discover a type of ancient human, living across Asia, whose genes helped humans face down extinction.				Nature - Cracking the Koala Code How do koalas live on a diet poisonous to most other mammals?	
CPTV4U	Antiques Roadshow - Vintage St. Louis		Tales from the Royal Wardrobe		Tales from the Royal Bedchamber		Charlie Rose	
CPTV Sports	HS Baseball - CIAC Class LL Championship: Staples/Amity Regional* (Start: 7:30 p.m.)			Pennsylvania Diners & Other Roadside Restaurants		Play Again (P) Follow teens on their first wilderness adventure.		Family Travel with Colleen...

THU | 2	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Doc Martin - Dry Your Tears Martin asks Louisa to move into his house.		Father Brown - The Judgement of Man Father Brown becomes embroiled in an art heist.		Inspector George Gently - George Gently (P) (See page 67)			This Old House
CPTV4U	The Statue of Liberty (See CPTV, July 6 at 10 p.m.)		Forgotten Ellis Island		A Capitol Fourth (2014) (See CPTV, July 4 at 9:30 p.m.)			Charlie Rose**
CPTV Sports	HS Baseball - CIAC Class S Championship: Northwest Catholic/Morgan* (Start: 7:30 p.m.)			Shaolin Kung Fu Monks		Ripley - Believe It or Not: American Experience		Film School Shorts

FRI | 3	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Midsomer Murders - A Talent for Life (Part 1 of 2) (P) Two residents of a village are found dead.		Masterpiece Mystery! - Grantchester (Part 1 of 6) Sidney Chambers, a young priest, investigates a death.		Infinity Hall Live - Women of Song (P) Tori Amos, Aimee Mann and other female musicians are featured.		Front and Center - Sara Evans & Martina McBride: Ladies' Night Out	
CPTV4U	Edison: American Experience This two-hour *American Experience* profiles the genius behind sound recording, motion pictures and electric light.				Steve Jobs: One Last Thing		Charlie Rose	
CPTV Sports	Double-A Minor League Baseball - New Britain Rock Cats/Reading Fightin Phils* (L) (Start: 7 p.m.)				Movie Classics - Risky Business (P) Tom Cruise stars as a student who, with the help of a call girl, turns his parents' home into a brothel.			

SAT | 4	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	A Capitol Fourth (2015) (L) (See page 67)			A Capitol Fourth (2014) This encore presentation of last year's July 4th celebration includes unrivaled musical performances and amazing fireworks.			Infinity Hall Live - Women of Song (See CPTV, July 3 at 10 p.m.)	
CPTV4U	Agatha Christie's Poirot - Labours of Hercules			Masterpiece Mystery! - Grantchester (Part 1 of 6)		The Bletchley Circle, Season 1 (Part 1 of 3)		Vicious
CPTV Sports	Superheroes: A Never-Ending Battle (Parts 1, 2 and 3) All three parts of this series air back to back, exploring the art form of the comic book superhero and its complex relationship with American culture.						Ripley - Believe It or Not: American Experience	

SUN | 5	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Last Tango in Halifax, Season 3 (Part 2 of 6) (P) Alan finally reveals his secret about Gary to Celia.		Poldark on Masterpiece (Part 3 of 7) (P) Poldark's battle with the local gentry deepens.		The Forsyte Saga (Part 6 of 13) Old Jolyon dies, and to the astonishment of all, he has left Irene money.		The Crimson Field (Part 3 of 6) (P) Kitty faces court martial and Sister Joan reveals a dark secret.	
CPTV4U	Infinity Hall Live - Women of Song (See CPTV, July 3 at 10 p.m.)		In Performance at the White House - Women of Soul		A Capitol Fourth (2015) (See page 67)			In Performance at the White...**
CPTV Sports	The National Parks: America's Best Idea - The Scripture of Nature, 1851-1890				HS Baseball - CIAC Class M Championship: Montville/Sheehan			

MON | 6	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Antiques Roadshow - Vintage Tulsa Learn how items appraised 15 years ago have changed in value.		Antiques Roadshow - Vintage Des Moines Charles Lindbergh memorabilia and other items are revisited.		The Statue of Liberty Ken Burns chronicles the history of the Statue of Liberty and what it represents.		A Capitol Fourth (2015)** (See page 67)	
CPTV4U	Nature - Animal Odd Couples		The Truth About Lions (Parts 1 and 2) Travel beyond the stereotypes associated with lions to reveal the real lives of the remarkable cats.				Charlie Rose	
CPTV Sports	Navy SEALs - Their Untold Story U.S. Navy SEALs provide firsthand accounts of ticking-clock missions and clandestine operations.				Boys HS Volleyball - CIAC Class L Championship: Ridgefield/Darien			

Prime Time | July 7-12

TUE|7	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	The Abolitionists: American Experience (Parts 1, 2 and 3) Witness the struggles endured by Frederick Douglass, William Lloyd Garrison, Angelina Grimké, Harriet Beecher Stowe and John Brown as they led a civil rights crusade that changed America.						African Americans in Connecticut - Colonial Era to the Civil War	
CPTV4U	Father Brown - The Paradise of... (P) (See CPTV, July 23 at 9 p.m.)		Hetty Wainthropp Investigates - Mind Over Muscle		The Crimson Field (Part 1 of 6)		Charlie Rose	
CPTV Sports	Globe Trekker - Food Hour: Deep South U.S.A.		Double-A Minor League Baseball - New Britain Rock Cats/Reading Fightin Phils					Dreams Go By

WED|8	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Operation Wild (Part 2 of 3) (P) (See page 67)		First Peoples - Europe (P) The explosion of symbolic thought and art among Homo sapiens is explored.		NOVA - Why Sharks Attack Uncover the science behind the great white shark's hunting instincts.		Sharks: The Big Five The African oceanic waters are explored in search of sharks.	
CPTV4U	Antiques Roadshow - Vintage Tulsa (See CPTV, July 6 at 8 p.m.)		The Amish - Shunned: American Experience Seven former members of the Amish community reflect on leaving that community behind.				Charlie Rose	
CPTV Sports	America's Ballroom Challenge (Parts 1, 2 and 3) Former U.S. dance champions Mary Murphy and Tony Meredith host this competition series. See who is named "America's Best" as all three parts of the series air.						AfroPop - Upaj: Improvise	

THU|9	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Doc Martin - Born with a Shotgun Martin and Louisa try to find ways to comfort their constantly crying baby.		Father Brown - The Time Machine A man tries to prove that a time machine was involved in a murder.		Inspector George Gently - The Burning Man (P) (See page 67)			This Old House
CPTV4U	The Abolitionists: American Experience (Parts 1, 2 and 3) (See CPTV, July 7 at 8 p.m.)						Charlie Rose	
CPTV Sports	Double-A Minor League Baseball - New Britain Rock Cats/Reading Fightin Phils* (Start: 7:30 p.m.)				Cafeteria Man (P) How can U.S. schools serve healthier food?		The Parents' Survival Guide: Childhood Obesity	

FRI|10	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Midsomer Murders - A Talent for Life (Part 2 of 2) (P) (See CPTV, July 3 at 8 p.m.)		Masterpiece Mystery! - Grantchester (Part 2 of 6) An engagement party leads to murder.		Infinity Hall Live - Toad the Wet Sprocket (P) The alternative rock band performs a dynamic set.		In Performance at the White House - Memphis Soul	
CPTV4U	Jonathan Bird's Blue World Mini-Marathon Explore stories about animals, underwater exploration and more with this science series.				NOVA - Why Sharks Attack (See CPTV, July 8 at 10 p.m.)		Charlie Rose	
CPTV Sports	Double-A Minor League Baseball - New Britain Rock Cats/New Hampshire Fisher Cats* (L) (Start: 7 p.m.)				Movie Classics - Annie Hall (P) A comedian (Woody Allen) recalls his lost love, a kooky singer (Diane Keaton).			On Story

SAT|11	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	The Tenors: Under One Sky* (Start: 7:30 p.m.) The popular group sings old and new favorites.		Movie Classics - Risky Business (See CPTV Sports, July 3 at 10 p.m.)			Movie Classics - The Last Picture Show** (P) (Start: 10:45 p.m.) The lives of several young people overlap in a dying 1950s Texas town.		
CPTV4U	Agatha Christie's Poirot - Curtain: Poirot's Last Case			Masterpiece Mystery! - Grantchester (Part 2 of 6)		The Bletchley Circle, Season 1 (Part 2 of 3)		Vicious
CPTV Sports	Family Travel with Colleen Kelly Mini-Marathon Four back-to-back episodes of this series air, featuring tips on family travel.				Boys HS Volleyball - CIAC Class L Championship: Ridgefield/Darien			

SUN|12	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Last Tango in Halifax, Season 3 (Part 3 of 6) (P) Celia accepts Gary into her life despite her reservations.		Poldark on Masterpiece (Part 4 of 7) (P) The community awaits news of the fish harvest.		The Forsyte Saga (Part 7 of 13) Irene leaves for Paris to escape Soames' harassment.		The Crimson Field (Part 4 of 6) (P) Soldiers from Joan's home town arrive.	
CPTV4U	Infinity Hall Live - Toad the Wet... (See CPTV, July 10 at 10 p.m.)		Austin City Limits - Emmylou Harris		Burt Bacharach & Hal David: The Gershwin Prize		Front and Center - John Hiatt	
CPTV Sports	The National Parks: America's Best Idea - The Last Refuge, 1890-1915					HS Baseball - CIAC Class LL Championship: Staples/Amity Regional**		

For a list of cable channels on which CPTV, CPTV4U and CPTV Sports can be found, visit CPTV.org/cable-channels, or call CPTV Audience Care at 860.275.7550.

Prime Time | July 13-18

MON | 13	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Antiques Roadshow - Vintage Las Vegas (P) Take a look back at items first appraised in 2000.		Antiques Roadshow - Vintage Providence A Cartier compact is among the items revisited.		American Masters - Bing Crosby Rediscovered Unprecedented access to Bing Crosby's archives highlight this look at the popular actor and singer.			On Story
CPTV4U	My Wild Affair - The Elephant Who Found a Mom		My Wild Affair - The Rhino Who Joined the Family		My Wild Affair - The Seal Who Came Home		Charlie Rose	
CPTV Sports	How We Got to Now with Steven Johnson - Clean		How We Got to Now with Steven Johnson - Time		Boys HS Volleyball - CIAC Class M Championship: Joel Barlow/ Newington			
TUE | 14	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	The Circus Fire (See page 69)		Blackout: American Experience (P) (See pages 68-69)		When Disaster Struck Connecticut (See page 69)		Frontline - Escaping ISIS (P) Hear gripping accounts of women who escaped the reign of ISIS.	
CPTV4U	Father Brown - The Deadly Seal (P) (See CPTV, July 30 at 9 p.m.)		Hetty Wainthropp Investigates - Blood Relations		The Crimson Field (Part 2 of 6)		Charlie Rose	
CPTV Sports	Globe Trekker - Isolated Islands		Double-A Minor League Baseball - New Britain Rock Cats/New Hampshire Fisher Cats					Golden Game - Minor Leagues
WED | 15	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	Operation Wild (Part 3 of 3) (P) (See page 67)		NOVA - Chasing Pluto (P) The New Horizons spacecraft will take the first detailed images of Pluto.		Comet Encounter Scientists shoot breathtaking images of Comet ISON.		To Catch a Comet A spacecraft orbiter attempts to land on the surface of a comet.	
CPTV4U	Antiques Roadshow - Vintage Las... (See CPTV, July 13 at 8 p.m.)		The Circus Fire (See page 69)		Blackout: American Experience (See pages 68-69)		Charlie Rose	
CPTV Sports	Voces on PBS - Escaramuza: Riding from the Heart		Homestretch: Race Horse Rescue		Girls HS Lacrosse - CIAC Class L Championship: Darien/Wilton			Film School Shorts
THU | 16	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	Doc Martin - Mother Knows Best Louisa is not happy when her mother arrives in Portwenn unexpectedly.		Father Brown - The Standing Stones Father Brown investigates a death in a polio-stricken village.		Inspector George Gently - Bomber's Moon (P) (See page 67)			This Old House
CPTV4U	American Masters - Harper Lee: Hey, Boo The author of *To Kill a Mockingbird* is profiled.			American Masters - Margaret Mitchell: American Rebel		Independent Lens - Playwright: From Page to Stage		Charlie Rose**
CPTV Sports	Double-A Minor League Baseball - New Britain Rock Cats/New Hampshire Fisher Cats* (Start: 7:30 p.m.)				HS Baseball - CIAC Class LL Championship: Staples/Amity Regional			
FRI | 17	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	Midsomer Murders - Death and Dreams (Part 1 of 2) (P) Barnaby investigates an apparent suicide.		Masterpiece Mystery! - Grantchester (Part 3 of 6) Sidney looks into the death of a parishioner.		Infinity Hall Live - Guitar Heroes (P) Guitarists Robben Ford, Robert Cray and others are showcased.		Austin City Limits - B.B. King	
CPTV4U	NOVA - Chasing Pluto (See CPTV, July 15 at 9 p.m.)		To Catch a Comet (See CPTV, July 15 at 11 p.m.)		John Glenn: A Life of Service		Charlie Rose	
CPTV Sports	New England Collegiate Baseball - Game 1: Mystic/TBA* (P) (Start: 7 p.m.)			Movie Classics - The Last Picture Show (See CPTV, July 11 at 10:45 p.m.)				On Story
SAT | 18	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	Burt Bacharach & Hal David...* (Start: 7:30 p.m.)	The Cobblestone Corridor (P) (See page 67)	Movie Classics - Kramer vs. Kramer (P) A New York adman (Dustin Hoffman) fights for custody of his son after his wife (Meryl Streep) walks out in this acclaimed 1979 film.				The Cobblestone Corridor (See page 67)	On Story
CPTV4U	Masterpiece Mystery! - Inspector Lewis, Series 4: Old, Unhappy, Far Off Things			Masterpiece Mystery! - Grantchester (Part 3 of 6)		The Bletchley Circle, Season 1 (Part 3 of 3)		Vicious
CPTV Sports	New England Collegiate Baseball - Game 2: Mystic/TBA (P)					Boys HS Volleyball - CIAC Class M Championship: Joel Barlow/Newington		

For a list of cable channels on which CPTV, CPTV4U and CPTV Sports can be found, visit CPTV.org/cable-channels, or call CPTV Audience Care at 860.275.7550.

Prime Time | July 19-24

SUN | 19	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Last Tango in Halifax, Season 3 (Part 4 of 6) (P) Find out who might be the answer to Caroline's prayers.		Poldark on Masterpiece (Part 5 of 7) (P) Poldark and Demelza start a family.		The Forsyte Saga (Part 8 of 13) Soames learns that Irene and young Jolyon are together at Robin Hill.		The Crimson Field (Part 5 of 6) (P) Grace is threatened by a rude and war-scarred commander.	
CPTV4U	Infinity Hall Live - Guitar Heroes (See CPTV, July 17 at 10 p.m.)		Austin City Limits - B.B. King		In Performance at the White House - Red, White & Blues		Austin City Limits - Queens of the Stone Age	
CPTV Sports	The National Parks: America's Best Idea - The Empire of Grandeur, 1915-1919				HS Baseball - CIAC Class S Championship: Northwest Catholic/ Morgan			
MON | 20	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	Antiques Roadshow - Vintage Madison (P) Items include a Norwegian Hardanger fiddle.		Antiques Roadshow - Vintage Tampa A fork from the Hindenburg is among the items revisited.		Frank Lloyd Wright's Boynton House: The Next Hundred Years (P) (See page 67)		Blackout: American Experience (See pages 68-69)	
CPTV4U	Operation Wild (Parts 1, 2 and 3) (See page 67)						Charlie Rose	
CPTV Sports	How We Got to Now with Steven Johnson - Glass		How We Got to Now with Steven Johnson - Light		Boys HS Lacrosse - Southern Conn. Conference Championship: Fairfield Prep/Xavier			
TUE | 21	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	Skeletons of the Sahara A pre-historic burial ground is discovered in Africa's forbidding desert.		Humanity from Space (P) (See page 67)				Frontline - Drug Lord: The Legend of Shorty** (P) Learn about the hunt for drug lord El Chapo.	
CPTV4U	Father Brown - The Owl of Minerva (P)		Hetty Wainthropp - For Love Nor Money		The Crimson Field (Part 3 of 6) (See CPTV, July 5 at 11 p.m.)		Charlie Rose	
CPTV Sports	Globe Trekker - Antarctica		The Northern Railway: Journey Across the Arctic Circle		Return to the Wild: The Chris McCandless Story		Globe Trekker - Tough Trains: Siberia	
WED | 22	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	Life on the Reef (Part 1 of 3) (P) (See page 67)		Sharks: The Big Five (See CPTV, July 8 at 11 p.m.)		NOVA - Why Planes Vanish Get the inside story on the search for flight MH370.		NOVA - Sunken Ship Rescue Follow the operation to salvage the capsized Costa Concordia.	
CPTV4U	Antiques Roadshow - Vintage... (See CPTV, July 20 at 8 p.m.)		Antiques Roadshow - Vintage Hartford		88 Days in the Mother Lode: Mark Twain Finds His Voice		Charlie Rose	
CPTV Sports	New England Collegiate Baseball - Game 3: North Adams/Danbury (P)					Girls HS Lacrosse - CIAC Class S Championship: Old Saybrook/Granby		
THU | 23	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	Doc Martin - Remember Me Martin and Louisa's baby still doesn't have a name.		Father Brown - The Paradise of Thieves A dead man is found inside a locked bank vault.		Inspector George Gently - Gently with the Innocents (P) (See page 67)			This Old House
CPTV4U	American Masters - Mel Brooks: Make a Noise Comedy giant Mel Brooks is profiled.			American Masters - Joan Rivers: A Piece of Work (See CPTV, July 27 at 10 p.m.)			Charlie Rose	
CPTV Sports	New England Collegiate Baseball - Game 4: Mystic/Danbury (P)					Dreams Go By	Between the Lines	Between the Lines
FRI | 24	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	Midsomer Murders - Death and Dreams (Part 2 of 2) (P) (See CPTV, July 17 at 8 p.m.)		Masterpiece Mystery! - Grantchester (Part 4 of 7) Sidney and Geordie cross swords.		Infinity Hall Live - Robben Ford (P) The guitar virtuoso performs his signature style of blues.		In Performance at the White House - Red, White & Blues	
CPTV4U	NOVA - Sunken Ship Rescue (See CPTV, July 22 at 11 p.m.)		NOVA - Why Planes Vanish (See CPTV, July 22 at 10 p.m.)		Frontline - Flying Cheap		Charlie Rose	
CPTV Sports	Double-A Minor League Baseball - New Britain Rock Cats/Reading Fightin Phils* (L) (Start: 7 p.m.)				Movie Classics - Kramer vs. Kramer (See CPTV, July 18 at 9 p.m.)			

For a list of cable channels on which CPTV, CPTV4U and CPTV Sports can be found, visit CPTV.org/cable-channels, or call CPTV Audience Care at 860.275.7550.

Prime Time | July 25-31

SAT|25	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Viewers' Favorites*** (Start: 7:30 p.m.) CPTV has viewers covered with an evening of entertainment.			**Movie Classics - Annie Hall** (See CPTV Sports, July 10 at 10 p.m.)			**On Story**	**On Story**
CPTV4U	**Masterpiece Mystery! - Inspector Lewis, Series 4: Wild Justice**			**Masterpiece Mystery! - Grantchester (Part 4 of 6)**		**The Bletchley Circle, Season 2 (Part 1 of 4)**		**Vicious**
CPTV Sports	**Islands Without Cars with Kira Hesser Marathon** CPTV Sports airs an evening of episodes of this travel series that takes a rare and whimsical look at life without cars, buses or trains.						**Globe Trekker - Isolated Islands**	

SUN|26	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Last Tango in Halifax (Part 5 of 6)** (P) Caroline is relieved to find that Greg is a natural with Flora.		**Poldark on Masterpiece (Part 6 of 7)** (P) Poldark confronts the card-sharp who swindled Francis.		**The Forsyte Saga (Part 9 of 13)** Fleur and Jon meet as children, then meet again 11 years later.		**The Crimson Field (Part 6 of 6)** (P) Faith, hope and love are put to the test.	
CPTV4U	**Infinity Hall Live - Robben Ford** (See CPTV, July 24 at 10 p.m.)		**Austin City Limits - Sarah Jarosz**		**Front and Center - James Blunt**		**Front and Center - Jon Batiste**	
CPTV Sports	**The National Parks: America's Best Idea - Going Home, 1920-1933**				**HS Baseball - CIAC Class L Championship: North Haven/East Lyme**			

MON|27	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Antiques Roadshow - Vintage Charleston** (P) Highlights include Newcomb College vases.		**Antiques Roadshow - Vintage Columbus** Since 1999, some Ohio items have soared in value.		**American Masters - Joan Rivers: A Piece of Work** Follow along on a year-long ride with the ground-breaking female performer.			**Makers - Women in Comedy****
CPTV4U	**Jonathan Bird's Blue World**	**Jonathan Bird's Blue World**	**Life on the Reef (Part 1 of 3)** (See page 67)		**Saving the Ocean**	**Saving the Ocean**	**Charlie Rose**	
CPTV Sports	**How We Got to Now with Steven Johnson - Cold**		**How We Got to Now with Steven Johnson - Sound**		**Girls HS Lacrosse - Southern Conn. Conference Championship: Daniel Hand/Guilford**			**Family Travel with Colleen...**

TUE|28	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**The Bomb** (P) See how America developed the nuclear bomb and how it continues to loom large. Hear from historians and those who experienced the dawn of the atomic age.				**Fat Man and Little Boy** This 1989 feature film starring Paul Newman dramatizes the events leading up to the American bombing of Nagasaki and Hiroshima in 1945.			
CPTV4U	**Secrets of the Manor House**		**The Forsyte Saga (Part 1 of 13)**		**The Crimson Field (Part 4 of 6)** (See CPTV, July 12 at 11 p.m.)		**Charlie Rose**	
CPTV Sports	**Globe Trekker - Poland**		**Double-A Minor League Baseball - New Britain Rock Cats/Reading Fightin Phils (July 24 game)**					**Golden Game - Sacramento**

WED|29	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Life on the Reef (Part 2 of 3)** (P) (See page 67)		**NOVA - Nuclear Meltdown Disaster** (P) Follow the unfolding of the Fukushima nuclear crisis.		**Uranium: Twisting the Dragon's Tail (Parts 1 and 2)** (P) Both parts of this special air back to back, investigating one of the earth's most controversial elements.			
CPTV4U	**Antiques Roadshow - Vintage...** (See CPTV, July 27 at 8 p.m.)		**Breakfast Special** Explore interesting breakfast spots in the U.S.		**Breakfast Special II: Revenge of the Omelets**		**Charlie Rose**	
CPTV Sports	**Boards on the Water - The Evolution of Water Skiing**		**Boards on the Water - Towed Board Sports**		**Girls HS Lacrosse - CIAC Class M Championship: Daniel Hand/New Canaan**			**Film School Shorts**

THU|30	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Doc Martin - Don't Let Go** Joe Penhale is desperate to keep his ex-wife, Maggie.		**Father Brown - The Deadly Seal** Father Brown is told Bishop Talbot will be assassinated.		**Inspector George Gently - Gently in the Night** (P) (See page 67)			**This Old House**
CPTV4U	**Silicon Valley: American Experience** Silicon Valley's history and impact on modern life are explored.			**Arts in Context**	**POV - Web Junkie** (P)		**Charlie Rose**	
CPTV Sports	**Double-A Minor League Baseball - New Britain Rock Cats/Reading Fightin Phils (July 24 game)*** (Start: 7:30 p.m.)				**The 1964 World's Fair**		**When Seattle Invented the Future: The 1962 World's Fair**	

FRI|31	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Midsomer Murders - Painted in Blood (Part 1 of 2)** (P) Joyce Barnaby finds a dead woman.		**Masterpiece Mystery! - Grantchester (Part 5 of 6)** Sidney and Geordie visit London.		**Infinity Hall Live - Jackie Greene** (P) The singer, songwriter and multi-instrumentalist performs.		**Brian Wilson & Friends: A Soundstage Special Event** (P)	
CPTV4U	**NOVA - Nuclear Meltdown...** (See CPTV, July 29 at 9 p.m.)		**Uranium: Twisting the Dragon's Tail (Parts 1 and 2)** (See CPTV, July 29 at 10 p.m.)				**Charlie Rose**	
CPTV Sports	**Double-A Minor League Baseball - New Britain Rock Cats/Erie SeaWolves*** (L) (Start: 7 p.m.)				**HS Baseball - CIAC Class L Championship: North Haven/East Lyme**			

Join the Kratt Brothers in July for the Movie Event *Wild Kratts: Back in Creature Time*, Plus New Episodes

Throughout July, CPTV Kids features "Wild Wednesdays," kicking off with the hit one-hour movie *Wild Kratts: Back in Creature Time* on Wednesday, July 1 at 7:30 a.m., with an encore presentation at 5 p.m.

In *Wild Kratts: Back in Creature Time*, the members of the *Wild Kratts* crew lament the extinction of various animals in recent history. Aviva decides that it's finally time to unveil her most secret invention yet: the Time Trampoline. Using the trampoline, the Wild Kratts jump back in time! Watch as they embark on this big adventure, and learn along with them as they meet interesting creatures and explore what it means for animals to go extinct.

Plus, all July long, two new episodes of *Wild Kratts* will air every Wednesday at 7:30 a.m. (encoring at 5 p.m.) and 5:30 p.m. Watch as the crew goes on a pirate adventure in the Indian Ocean; travels to Madagascar; meets an enormous lobster on an undersea expedition; and much more!

So get a little wilder this July as the *Wild Kratts* crew introduces viewers to new creatures, new locations and new science concepts through their latest series of adventures!

cptvKids

Monday Through Friday

6:30 AM	Arthur	12:30 PM	Thomas & Friends
7:00	Odd Squad	1:00	Daniel Tiger's Neighborhood
7:30	Wild Kratts *	1:30	Caillou
8:00	Curious George *	2:00	Super Why!
8:30	The Cat in the Hat	2:30	Dinosaur Train
9:00	Peg + Cat	3:00	Peg + Cat
9:30	Dinosaur Train	3:30	The Cat in the Hat
10:00	Sesame Street	4:00	Curious George
11:00	Daniel Tiger's Neighborhood	4:30	Odd Squad
11:30	Super Why!	5:00	Wild Kratts *
Noon	Sid the Science Kid	5:30	Wild Kratts *

*** On Wednesday, July 1, the movie event *Wild Kratts: Back in Creature Time* airs at 7:30-8:30 a.m. and 5-6 p.m.**

all things considered

From left: *All Things Considered* weekday hosts Melissa Block, Robert Siegel and Audie Cornish

wnpr
wnpr.org

The most-listened-to afternoon drive-time news radio program in the country, ***All Things Considered*** provides in-depth reporting that transforms the way listeners understand current events and view the world.

Listen Monday-Friday, 4-6:30 p.m., and Saturday and Sunday, 5-6 p.m., on WNPR.

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CPTV's Daytime Weekend Schedules | 6:30 a.m.-8 p.m.

CPTV Original, CPTV National Production or Presentation or CPTV Co-production indicated in blue font.

Saturday Morning Lineup (6:30 a.m. - 12:30 p.m.)

6:30 a.m. Peep and the Big Wide World
7:00 a.m. Wild Kratts
7:30 a.m. Thomas & Friends
8:00 a.m. WordWorld
8:30 a.m. Biz Kid$
9:00 a.m. Everyday Edisons
9:30 a.m. Getting Away Together
10:00 a.m. Rick Steves' Europe
10:30 a.m. Saturday morning history programming (Visit CPTV.org for specific titles)
11:30 a.m. This Old House Hour

Sunday Morning Lineup (6:30 a.m. - 12:00 p.m.)

6:30 a.m. Angelina Ballerina: The Next Steps
7:00 a.m. Curious George
7:30 a.m. The Cat in the Hat
8:00 a.m. Signing Time
8:30 a.m. Design Squad
9:00 a.m. Charlie Rose: The Week
9:30 a.m. Religion & Ethics Newsweekly
10:00 a.m. Washington Week
10:30 a.m. Start Up
11:00 a.m. Consuelo Mack WealthTrack
11:30 a.m. To the Contrary

SATURDAY, JULY 4

12:30 p.m. Growing a Greener World
1:00 p.m. The Victory Garden's Edible Feast
1:30 p.m. Baking with Julia
2:00 p.m. America's Test Kitchen
2:30 p.m. Cook's Country Kitchen
3:00 p.m. Martha Stewart's Cooking School
3:30 p.m. Martha Bakes
4:00 p.m. Jacques Pepin: More Fast Food My Way
4:30 p.m. Simply Ming
5:00 p.m. Lidia's Kitchen
5:30 p.m. Garden Smart
6:00 p.m. Ethan Presents: A Celebration of America
6:30 p.m. A Capitol Fourth (2013)

SUNDAY, JULY 5

12:00 p.m. McLaughlin Group
12:30 p.m. On Story
1:00 p.m. Ethan Presents: A Celebration of America
1:30 p.m. A Capitol Fourth (2013)
3:00 p.m. A Capitol Fourth (2014)
4:30 p.m. A Capitol Fourth (2015)
6:00 p.m. Doc Martin - Dry Your Tears
7:00 p.m. Father Brown - The Judgement of Man

SATURDAY, JULY 11

12:30 p.m. Growing a Greener World
1:00 p.m. The Victory Garden's Edible Feast
1:30 p.m. Baking with Julia
2:00 p.m. America's Test Kitchen
2:30 p.m. Cook's Country Kitchen
3:00 p.m. Martha Stewart's Cooking School
3:30 p.m. Martha Bakes
4:00 p.m. Jacques Pepin: More Fast Food My Way
4:30 p.m. Simply Ming
5:00 p.m. Lidia's Kitchen
5:30 p.m. Garden Smart
6:00 p.m. Hometime
6:30 p.m. Ask This Old House
7:00 p.m. This Old House
7:30 p.m. The Tenors: Under One Sky (until 9:00 p.m.)

SUNDAY, JULY 12

12:00 p.m. McLaughlin Group
12:30 p.m. On Story
1:00 p.m. Movie Classics - Risky Business
2:45 p.m. Movie Classics - The Last Picture Show
5:00 p.m. Ask This Old House
5:30 p.m. This Old House
6:00 p.m. Doc Martin - Born with a Shotgun
7:00 p.m. Father Brown - The Time Machine

SATURDAY, JULY 18

12:30 p.m. Growing a Greener World
1:00 p.m. The Victory Garden's Edible Feast
1:30 p.m. Baking with Julia
2:00 p.m. America's Test Kitchen
2:30 p.m. Cook's Country Kitchen
3:00 p.m. Martha Stewart's Cooking School
3:30 p.m. Martha Bakes
4:00 p.m. Jacques Pepin: More Fast Food My Way
4:30 p.m. Simply Ming
5:00 p.m. Lidia's Kitchen
5:30 p.m. Garden Smart
6:00 p.m. Hometime
6:30 p.m. Ask This Old House
7:00 p.m. This Old House
7:30 p.m. Burt Bacharach & Hal David: The Gershwin Prize (until 8:30 p.m.)

SUNDAY, JULY 19

12:00 p.m. McLaughlin Group
12:30 p.m. On Story
1:00 p.m. Movie Classics - Kramer vs. Kramer
3:00 p.m. American Masters - Bing Crosby Rediscovered
4:30 p.m. Hometime
5:00 p.m. Ask This Old House
5:30 p.m. This Old House
6:00 p.m. Doc Martin - Mother Knows Best
7:00 p.m. Father Brown - The Standing Stones

SATURDAY, JULY 25

12:30 p.m. Growing a Greener World
1:00 p.m. The Victory Garden's Edible Feast
1:30 p.m. Baking with Julia
2:00 p.m. America's Test Kitchen
2:30 p.m. Cook's Country Kitchen
3:00 p.m. Martha Stewart's Cooking School
3:30 p.m. Martha Bakes
4:00 p.m. Jacques Pepin: More Fast Food My Way
4:30 p.m. Simply Ming
5:00 p.m. Lidia's Kitchen
5:30 p.m. Garden Smart
6:00 p.m. Hometime
6:30 p.m. Ask This Old House
7:00 p.m. This Old House
7:30 p.m. Viewers' Favorites (until 9:30 p.m.)

SUNDAY, JULY 26

12:00 p.m. McLaughlin Group
12:30 p.m. On Story
1:00 p.m. Movie Classics - Annie Hall
2:30 p.m. Inspector George Gently - Gently with the Innocents
4:00 p.m. Woodsmith Shop
4:30 p.m. Hometime
5:00 p.m. Ask This Old House
5:30 p.m. This Old House
6:00 p.m. Doc Martin - Remember Me
7:00 p.m. Father Brown - The Paradise of Thieves

Join Ethan Bortnick for *Ethan Presents: A Celebration of America* on July 4 at 6 p.m.

Ethan Presents: A Celebration of America, hosted by music sensation Ethan Bortnick, provides a musical tribute to the U.S. armed forces and veterans.

This special premieres on CPTV on Saturday, July 4 at 6 p.m., with an encore on Sunday, July 5 at 1 p.m.

Watch as Ethan performs for an audience of active-duty soldiers, veterans and ROTC students, providing stirring renditions of patriotic songs including "America the Beautiful," "God Bless America" and more!

Student Films to Be Showcased as Part of Hartford Movie Series

Students from the Journalism & Media Academy Magnet School (JMA) at the Learning Lab satellite campus at the Connecticut Public Broadcasting Network (CPBN) won awards for two of their short films at the third annual Reel Youth Hartford Film Festival held this spring. The JMA students produced these films in their after-school Film Institute internship at CPBN.

Leslie Finch and the Whitmore Case, a film noir crime mystery, won for best screenplay, and ***The Cafetorium Twins***, a short horror film, won for best cinematography.

"The students worked hard on these movies, and it was great to see their creative talents recognized at such a great event," Film Institute teacher Joshua Gaestel said of the film festival. "Expect more awesome movies from the Film Institute in the very near future."

Both of these award-winning films will be showcased as part of Hartford's Free Movies After Dark series this summer. ***Cafetorium Twins*** will be shown on **Friday, July 24** at Riverside Park prior to the feature presentation. ***Leslie Finch and the Whitmore Case*** will be shown on **Friday, July 31** at Elizabeth Park prior to the feature presentation. CPBN congratulates all of the students involved in the production of these films.

THERE'S NO SUMMER BREAK ON OUR CALENDAR

It's that time of year again, it's Pick Your Own season at Lyman Orchards. Come out and pick your own basketful of sweet, juicy blueberries, raspberries and peaches. There's a whole orchard full of them.

Don't forget to navigate your way through Connecticut's original **Sunflower Maze,** starting **Saturday, August 1st.**

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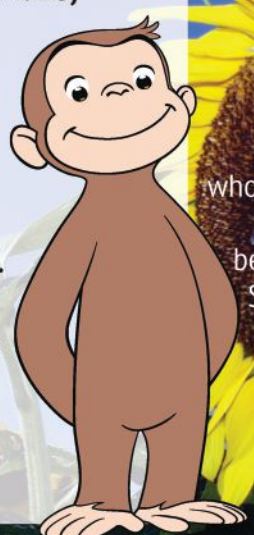

Meet PBS's Curious George and Arthur who will make appearances throughout the day beginning at 10 a.m. on Saturday, August 1st. (Rain date: Sunday, August 2nd)

Sponsored by CPTV Kids
cptvKids

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PICK-YOUR-OWN BLUEBERRIES, RASPBERRIES AND PEACHES. OPEN DAILY.

CPTV WINS 3 REGIONAL EMMY AWARDS FOR THE 2014 TELEVISION SEASON

The National Academy of Television Arts and Sciences (NATAS) Boston/New England Chapter held the 38th Boston/New England Emmy Awards ceremony on Saturday, May 30 at the Boston Marriott Copley Place, where it announced its award winners for the 2014 television season. CPTV is pleased to announce that it received three awards at the ceremony.

The honored CPTV productions include the CPTV Original documentary *Made in Connecticut*, which won in the "Informational/Instructional" category. *Made in Connecticut* explores modern manufacturing and the role of innovation on companies located in Connecticut.

The public service announcement series *The Stay Safe Singers – Fire Safety and Prevention*, including three animated short films featuring fire safety lessons for kids and families, won in the "Community/Public Service Campaign" category.

Creative Stages, exploring the arts and the creative process with local artists and arts organizations, won in the "Audio" category. CPTV's Larry Roeming performed field audio recording and audio post-production for this special.

"We at CPTV thank the Academy for honoring us with these awards. We are proud to produce original content that puts the focus on Connecticut, from exploring local business and industry in *Made in Connecticut* to celebrating the local arts and culture scene in *Creative Stages*," said Jerry Franklin, president and CEO of the Connecticut Public Broadcasting Network (CPBN), CPTV's parent company. "I congratulate all of the talented and dedicated people whose work was honored this year and thank them for their efforts."

Since 1989, CPTV Original productions and presentations have earned 104 Regional Emmy Awards and 421 Regional Emmy Award nominations.

Outstanding Informational/Instructional Program
Made in Connecticut
Connecticut Public Television
Christina DeFranco, Producer/Host; Arnie Harchik, Editor; Thomas Nelson, Editor; Larry Roeming, Editor/Audio; Sam Hockaday, Motion Graphics; Mike Dunphy, Director of Photography; Paul Smith, Photographer; Jennifer Boyd, Executive Producer

Outstanding Community/Public Service Campaign
The Stay Safe Singers - Fire Safety and Prevention
Connecticut Public Television
Mary Shanahan, Producer

Outstanding Audio
Creative Stages
Connecticut Public Television
Larry Roeming, Field Audio Recording/Audio Post-Production

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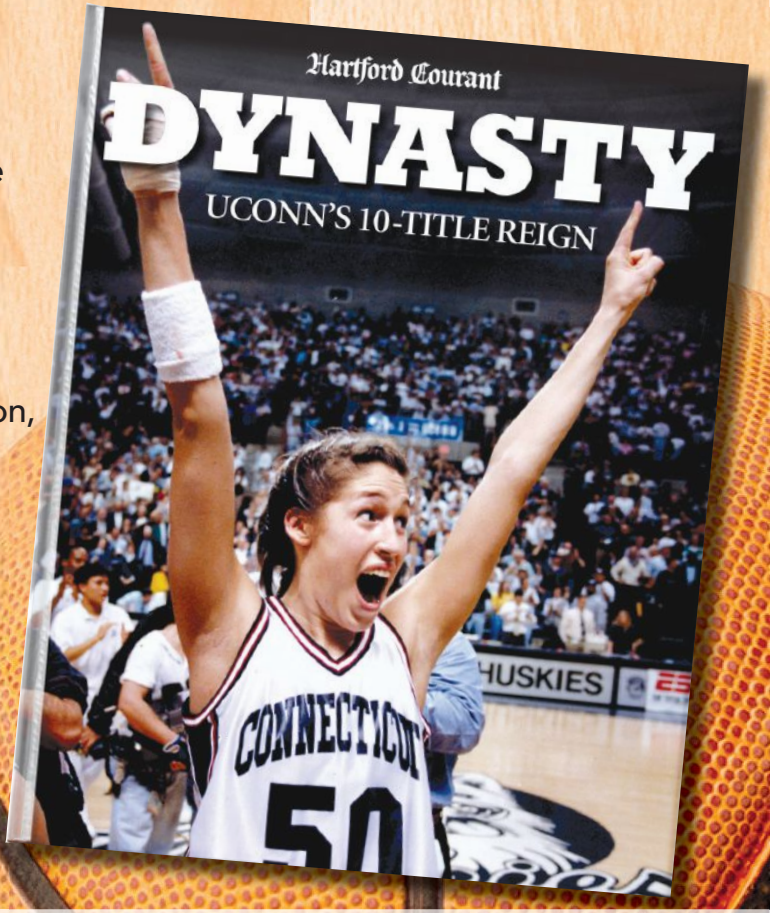

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America's Lost Byron

THE FORGOTTEN CAREER OF A LOCAL LITERARY "GIANT."

It seems as though our eagerness to instantly proclaim something or someone as "the greatest ever" is not a new habit. Take the curious career of poet Fitz-Greene Halleck, once hailed as "the American Byron."

Although the Guilford native's name now may be kindly described as "obscure," there was a time when Edgar Allen Poe (no stranger to verse himself) said of him, "No name in the American poetical world is more firmly established than that of Fitz-Greene Halleck." Halleck is the sole American writer memorialized in New York City's Central Park's Literary Walk, joining only William Shakespeare, Sir Walter Scott and Robert Burns in the honor; Halleck's celebrity was so immense that when in 1877 (a decade after his death) the statue of his likeness was dedicated for the walk, President Rutherford B. Hayes was on hand, along with a crowd of 10,000.

Today, it would be a challenge to find 10 people who have ever even heard of Fitz-Greene Halleck.

Born 225 years ago this month on July 8, 1790, Fitz-Greene was a bright child, at one point bragging that he had read "every book" available in Guilford's public library. He started composing poems around age 11, and in 1810, had his first work published in *The Columbian,* a New York newspaper. A year later he moved to New York City, where he found work in finance and was exposed to more cosmopolitan culture and opportunities to connect with other creative individuals.

He soon met Joseph Rodman Drake, a physician and fellow aspiring poet. Over the next few years, the two formed a strong partnership that eventually led to the publication of the *Croaker Papers* in 1819. The collaborative effort yielded 35 satirical poems that appeared in the *New York Evening Post* and the *National Advertiser*. Due to the insightful and playful jibes taken at the topics of the day, the *Croaker Papers* became a success, fueling Halleck's reputation as many appreciated his willingness to challenge societal beliefs. He became a member of the prestigious Knickerbocker Group that included literary notables James Fenimore Cooper, Washington Irving and William Cullen Bryant. From various accounts, Halleck was charming, quick-witted and sociable, and active in the burgeoning American literary scene.

In September 1820, his good friend Drake succumbed to tuberculosis, a passing that devastated Halleck and inspired him to write "On the Death of Joseph Rodman Drake." Its expression of grief was especially notable for the opening stanza.

Green be the turf above thee,
Friend of my better days!
None knew thee but to love thee,
Nor named thee but to praise.

Halleck's biographers have suggested that the poet was homosexual, and deeply in love with Drake. Although there is no direct evidence of a romance—not that there would be, given the public attitudes of the era—Halleck lamented having been forced to participate in Drake's wedding, suggesting that he was "committing a crime" knowing Drake's true feelings.

Biographer Charles Hemstreet wrote: "[Halleck's] Muse was sorely wounded when Drake died, and the fuller poetic life that might have been his was buried on the green slope of the Bronx with his friend." In 1903, *The New York Times* reported that there was an effort to exhume Drake's body so it could be reinterred next to Halleck's in accordance to Halleck's will, although it never came to fruition.

Halleck never married, and in fact, created works that were critical of marriage and had strong homosexual themes. In *American Byron: Homosexuality & The Fall Of Fitz-Greene Halleck*, John W.M. Hallock (a distant relative) presents a detailed study of "America's first homosexual poet" and his influence. Some believe that the first homosexual novel published in the U.S., Bayard Taylor's *Joseph and His Friend* (1870), was a fictionalized account of Halleck's and Drake's relationship.

Among Halleck's best-known poems are "Alnwick Castle," "Fanny" and "Marco Bozaris." His poetry was known from plowman to president—Abraham Lincoln was said to have often read his works at The White House. Halleck even met with Charles Dickens when Dickens famously visited America.

Although his notoriety came as a result of verse, Halleck did not rely on it for income. Instead, he worked in finance, eventually becoming private secretary of business magnate John Jacob Astor. He served in that well-compensated capacity from 1832 until Astor's death in 1848. During that period, he continued to publish poems, although he seemed to be more interested in New York's social scene, and created only a handful of new works.

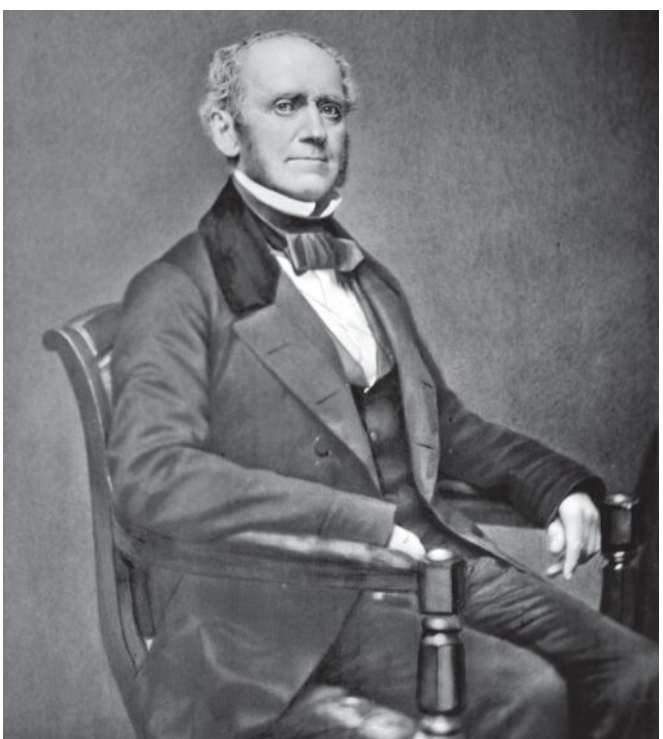
Halleck retired to Guilford in 1849, where he quietly lived out his days in a house he shared with his sister Marie. He died on Nov. 19, 1867. His final words were reported to be, "Marie, hand me my pantaloons, if you please."

It's not quite clear how or why Halleck has faded from prominence. It could be the quality of his work—Poe once described Halleck's poem "Fanny" as "endurable, but to the practiced versifier it is little less than torture." Halleck also went after sacred institutions of his time, so much of his poetry is dated. Possibly, the homosexual overtones of Halleck and his life may have been a factor. Or it could be quite simply that the poetry-loving masses just preferred other works.

Still, Halleck loved his home state, writing a poem entitled "Connecticut." From it:

Through sun and snow; and, in the autumn time
Earth has no purer and no lovelier clime.
Her clear, warm heaven at noon—the mist that shrouds
Her twilight hills—her cool and starry eves,
The glorious splendor of her sunset clouds,
The rainbow beauty of her forest leaves,
Come o'er the eye, in solitude and crowds,
Where'er his web of song her poet weaves;
And his mind's brightest vision but displays
The autumn scenery of his boyhood's days.

Green is the turf above Halleck, whose current scenery is Alderbrook Cemetery in Guilford. America's curiously lost Byron waits there, hoping some day to be rediscovered.



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-ANNE, ON ENDOWMENTS

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